Swift Continuous Frank Process AMI on Additives and Grading Recent Meat Industry Research The Meat Trail 16 19 27

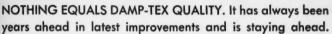
THE NATIONAL

ARCH 19, 1960

TOUISIONE Phase 2 3 1960

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

FOR WET WALLS NOTHING EQUALS DAMP-TEX



NOTHING EQUALS DAMP-TEX DEPENDABILITY. It has more successful installations and more experience built into it—your guarantee of more dependable performance.

NOTHING EQUALS DAMP-TEX ECONOMY. Cheap ingredients that increase long-pull costs are not used. Through its greater number of years' experience DAMP-TEX has developed the most perfect formula for economy. Write for free demonstration.



OR EQUIPMENT

FOR FLOORS

PROTECTION

NEVER

BEFORE

POSSIBLE

ou must see to believe the superiorities of this coating to totect equipment. Here is adhesion, hardness, resistance acids, alkalis and fumes; and protection to metal beyond hything you have heretofore known.

FLOOR-NU IS MOST RESISTANT TO BLOOD, ACIDS, SALT, BRINE

AND ALKALIS

Entirely new patent-applied-for FLOOR-NU is different from every other type floor patch or resurfacer. Contains no asphalts or cement. For wet or dry floors. Won't shrink. Can be feather edged. Hardens in 30 minutes to withstand heavy loads overnight.



WRITE DEPT. K.

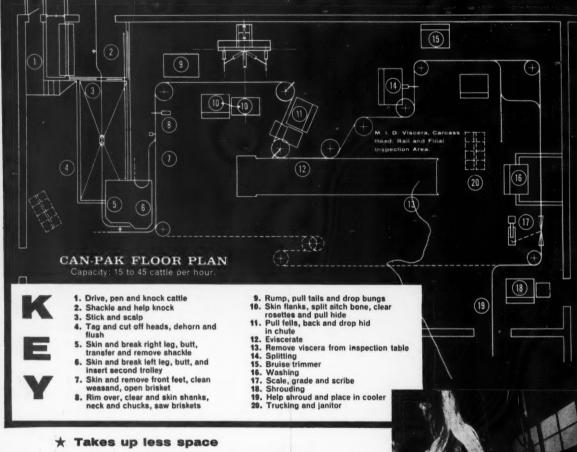
STEELCOTE MANUFACTURING CO.

18 GRATIOT ST.

ST. LOUIS 3, MO

A NEW CAN-PAK SYSTEM

FOR SMALL PACKERS BY GLOBE



- * Uses less equipment at lower cost
- * Gives higher production with less men
- * Produces 15 to 45 cattle per hour

At last it is possible for the smaller packer to get the advantages of a completely conveyorized Can-Pak killing floor operation at a greatly reduced cost over the larger capacity layout of the regular Can-Pak method. By combining jobs on the killing floor, up to 45 cattle can be dressed per hour with only 20 men.* Floor requirements, depending on the shape of the available space, can NOW be as low as 2,000 sq. ft. in area. This makes it entirely possible to install a floor of this type in most already existing 2 or 3 bed floors. Thus expensive, time consuming building alterations are avoided and an economical efficient Can-Pak installation can be arranged.

*This does not include viscera or head work-up.

"Globe equipment is now available through "NATIONWIDE" leasing program."

Ask Globe today for more details on this new, compact system for cattle killing.



Here is a new, low cost Can-Pak hydraulic hide puller for capacities up to 45 cattle per hour. Remember nothing approaches the efficiency of a mechanical hide puller.



THE GLOBE COMPANY

Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands

THE NATIONAL PROVISIONER, Vol. 142, No. 12. Published weekly at 15 W. Huron St., Chicago 10, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscription: U.S. \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies 30 cents. Copyright 1960 by The National Provisioner, Inc. Trade Mark Registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879



"OPERATING
MY OWN TRUCKS
USED TO DRIVE
ME CRAZY...

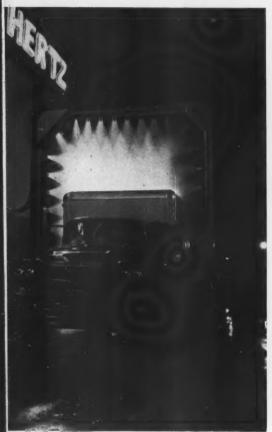
mberhanical

lande

isioner,



Hertz "custom engineers" each truck to meet the individual requirements of your operation.



Hertz washes and cleans each truck regularly.



Hertz paints and letters each truck to your exact specifications.

1 1



Hertz handles all paperwork, even furnishes state license plates.



...and then Hertz got me out of the truck business...back into my own business"

"Before I switched to Hertz Truck Lease Service I used to spend as much time with my truck fleet as I did with the business. There were forms to fill out, reams of accounting work, parts, repairs—it was like running a second business!

"But look what happened when the Hertz people took over. I turned all problems of ownership over to Hertz when I signed the contract. They bought my trucks at their fair market price. Trucks that warranted it were rebuilt from bumper to bumper. For the units that had to be replaced, I had a choice of new GMC, Chevrolet or other sturdy trucks.

"Along with this, Hertz 'custom-engineered' the trucks to my operation. They analyzed what we hauled, where we delivered, size of our loads—and because of this, we're able to get even greater efficiency and usefulness from our trucks.

"Hertz painted and lettered each truck using our standard colors and identification. And one thing we never had time for—washing and cleaning—is done at night or during weekends.

"Maintenance has always been a big headache. With us, it was catch as catch can. Now Hertz crews work on our trucks on a regular preventive maintenance schedule. The work is done during off-duty hours. Furthermore, I'm out of the parts business since Hertz furnishes everything!

"In case an accident puts one of our trucks out of working commission, Hertz provides for a replacement at no extra charge."

But Hertz Services don't end here ...

lates.



Hertz performs all repairs and maintenance.

Hertz replaces trucks in case of accidents.





Hertz offers customized long-haul tractors and trailers.



"...thanks to Hertz, all our truck problems have been solved"

"Hertz has turned a constant headache into a smooth, streamlined business operation. They have helped expand our service to distant points with a long-haul tractor and trailer. And it's reassuring to know Hertz protects us with more than 500 truck stations all over the country.

"For our peak periods Hertz provides extra trucks. This gives us maximum efficiency and customer service without having to increase the size of our permanent fleet.

"The switch to Hertz has been a dramatic stepahead for our company. We have no capital invested in our fleet. All of the accounting work is done by Hertz. Our people who operated the fleet are now concentrating on more profitable work for the company. And one budgetable check per week covers everything. That's all there is to it, and we're out of the truck business for good!"

Note from Hertz—There is no one man who has said all these things in exactly this way. What you have just read are the combined expressions of business men, like yourself,

who have come to know the many benefits of Hertz Truck Leasing. They could be your words.





Hertz provides extra trucks for peak periods.

How about you? Call your local Hertz Truck Lease office for more information. Or write for the booklet, "How to Get Out of the Truck Business," to Hertz Truck Lease, Dept. R319, 218 South Wabash Ave., Chicago 4, Illinois

THE P



Alfa International Corp54	Meat Packers Equip-
Allbright-Nell Co., TheThird cover	ment Co 9 Mid-West Wax Paper
ineinira cover	Company53
n-H + C- 55	Miles Chemical Company 8
Barliant & Co55	Morton Salt Company13
Chicago Stock Yards49	
Cincinnati Butchers' Sup-	
ply Company, The26	Packaging Corporation
Cryovac Company,	of America31 Packers Development
The11, 12	Company54
	Packers Engineering &
Darling & Company45	Equipment Co., Inc10
duPont de Nemours &	Plastixfilms28
Co. (Inc.), E. I32	Preservaline Manufactur-
	ing Company21
First Spice Mixing	
Company, Inc41	D-1-L/-
	Reich's36
Globe Company,	
TheSecond cover Griffith Laboratories,	St. John & Co37
Inc., The50	Scotsman Ice Machines,
	Queen Products Divi-
Hackney Bros. Body	sion, King-Seeley
CoFourth cover	Corporation35
Ham Boiler Corporation56	Sharples Corporation, The 25 Staley Manufacturing
Hertz System, Inc3-6	Co., A. E53
Hess, Watkins, Farrow	Steelcote Manufacturing
& Company56 Hygrade Food Products	CoFront cover
Corporation10	
or portation	T 1 1 1 1 1 1 1 C
Julian Engineering	Taylor Instrument Com- panies38
Company 8	Tee-Pak, Inc14
Kold-Hold Division,	United Cork Companies34
	omea con companies nos
Tranter Manufacturing,	Warner-Jenkinson Manu-
	facturing Co56
Leasco, Inc53	Werner Manufacturing
Lily-Tulip Cup	Company36
Corporation29	Western Buyers56

ADVERTISING DEPARTMENT

WILLIAM K. MURRAY, Advertising Manager CHARLES W. REYNOLDS JOHN W. DUNNING B. W. WEBB

MARY JABSEN, Production Manager

New York Office

ce to e,

S

ROBERT T. WALKER and GARDINER L. WINKLE, 527 Madison Avenue (22) Tel. ELdorado 5-6663

Southeastern Representative: EDWARD M. BUCK P. O. Box 171, St. Petersburg, Florida

West Coast Representatives: McDONALD-THOMPSON

Dallas: Denver:

2727 Oak Lawn Ave. (19) 620 Sherman St., (3)0 Houston:
Los Angeles: 3727 W. 6th St., (5)
San Francisco: 625 Market St., (5)
1008 Western Ave., (4)0

VOLUME 142 MARCH 19, 1960 NUMBER 12



15 W. Huron St., Chicago 10, Ill. Telephone: WHitehall 4-3380

CONTENTS

A Tool is Forged
News of the Industry
Swift Franks Made a New Way 16 Emulsion fed into machine is formed into links, and these are smoked and cooked, chilled and packaged in a continuous high-speed machine operation.
Problems Ahead for Meat Industry 19 AMI president Homer Davison discusses additives, the fat-grading problem and possible retail trends before Institute board members and a Congressional group.
Reducing Hog Shipping Losses 22 USDA study reveals how sprinkling in transit can cut mortality and shrinkage.
Reports on Meat Research
Merchandising Parade
Market Summaries All Meat, page 40; Processed Meats and Supplies, page 42; Fresh Meats, page 43;
Provisions and Oils, page 44; By-Products, page 45, and Livestock Markets, page 47.
The Meat Trail
Classified Advertising

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor GREGORY PIETRASZEK, Technical Editor BETTY STEVENS, Associate Editor ROBERT KULAR, Associate Editor GUST HILL, Market Editor

EXECUTIVE STAFF

THOMAS McERLEAN, Chairman of the Board LESTER I. NORTON, President A. W. VOORHEES, Secretary

Published weekly at 15 West Huren St., Chteage 10, III., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; canada, \$8.00 Foreign countries, \$8.00. Single copies, 30 cents. Cepyright 1956 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office Entered as second-class matter October 9, 1919, at the Post Office at Chicago, III., under the act of March 3, 1879.

TAKATABS

ARE THE ACCURATE **ECONOMICAL** easy, TIDY FAST WAY to use ERYTHORBATE*



VERSATILE, TOO,

because they go into solution in a hurry to save mixing and the need for stock solutions. Two tablets give the exact amount needed for 100 pounds of franks or sausage. Sturdy Takatabs travel and handle without crumbling, eliminate waste, spillage, weighing, measuring errors. Easy to see why Takatabs are the leading effervescent erythorbate tablet. Quick delivery from nearby Takamine warehouses.

Need to know more about Takatabs? Write our Technical Service Department (a helpful bunch to know, anyhow) for Bulletin TL-400.

Your product will TASTE better, LOOK better, SELL better with Takamine products

TAKAMINE

Miles Chemical Company

Tack-a-ME-nee)

DIVISION OF MILES LABORATORIES, INC., ELKHART, INDIANA General Sales Office: Elkhart, Inthena: Telephone COngress 4-3111 or Clifton, New Jersey - Prescott 9-4776 or New York - MUrray Hill 2-7970

DEPEND ON

ulian

- INDIVIDUAL DESIGN
- EXPERT ENGINEERING
 - SOUND QUALITY CONSTRUCTION
 - CAREFULLY PLANNED INSTALLATION



Attracting and holding your customer's demands that you deliver quality.

Only Julian's modern design . . . expert engineering . . . superior construction . . . and careful installation can guarantee quality, always.

Be sure of the best. Write, telephone, or wire to get full information on how Julian Smokehouses are best for you before you make any smokehouse installation.

Julian Smokehouses - An Industry Standard

5127 N. Damen Ave. . LOngbeach 1-4295 . Chicago 25, III.

Meat Packers Equipment Co., 1226 48th Ave., Oakland I, California Canadian Representative:

McLean Machinary Co., Ltd., Winnipse, Canada

JULIAN SMOKEHOUSES — AN INDUSTRY STANDARD

THE NATIONAL PROVISIONER, MARCH 19, 1960

THE



1. Each Slice is consistent with each other slice from the same loaf!

Mepaco Dual Loaf Mold's exclusive Spring Tension Lid holds the product firm while it cooks and cools; so there is uniform texture without jelly or air pockets. Complete and even circulation around each mold means uniformity in cooking, and less cooking time.

2. Each loaf is consistent with each other loaf!

Mepaco Loaf Mold Stuffer's exclusive Hydraulic Retarder controls pressure applied in loading. Control is automatic and mechanically accurate to any desired density. There is no margin for error; there is positive uniformity of density and texture in every loaf and in every slice.

Patent No. 2,726,024 Other Patents Applied for and Pending

FOR FURTHER INFORMATION WRITE DEPARTMENT P or TELETYPE OA 532

NC

d

9, 1960

SAVE...

Time...

The KURTZ Automatic CARCASS DROPPER can safely lower hindquarters every four seconds. No danger of falling hooks or trolleys,

no hard-to-use poles or platforms! A safety device holds the trolley on the track so it can't slip off. Spacing of the carcasses is automatic since the width of each determines when it will transfer to the dropper.

Money...

The KURTZ Automatic CARCASS DROPPER saves you money in time and labor costs. Saves you lost man hours

because of personal injuries caused by falling trolleys. The KURTZ CARCASS DROPPER can be installed so that beef or hogs can be loaded from the high cooler rail directly to your truck or cars!



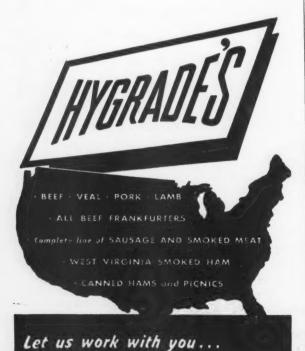
ORDER YOUR KURTZ
CARCASS DROPPER NOW
AND IMPROVE YOUR
BEEF LOADING OPERATIONS.

Packers

Write for more information to:

ENGINEERING & EQUIPMENT CO., Inc.

4424 Florence Baulevard, Omaha, Nebraska er call Pleasant 1252



HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

LOOKING FOR



PACKAGING MACHINERY AND SUPPLIES?

Look FIRST in the PURCHASING GUIDE, the "YELLOW PAGES" of the Meat Industry . . .



Catalog Section K— Section— Classified

23 pages of manufacturers' product information

beginning page 89, every known supplier of 180 separate items, over 2,300 listings

Use the GUIDE regularly for all your needs . . .

The Purchasing GUIDE for the Meat Industry
A NATIONAL PROVISIONER PUBLICATION

THE NATIONAL PROVISIONER, MARCH 19, 1960



FOR THE STORY BEHIND THIS PROFIT PACKAGE—TURN THE PAGE

"Our butt sales shot up 40% in 4 summer weeks —with the CRYOVAC Bar-B-Cuts Promotion!"



While heavy haulers pull out with Decker meats for a four-state area . . .

Bud Decker, President of Val Decker Packing Co. in Piqua, Ohio, is still steamed up about Bar-B-Cuts — the big idea that boomed butt sales 40% in 4 hot weeks last summer. "Cryovac created Bar-B-Cuts to take the summer slump out of pork products — and did they ever!" Decker says happily. "By featuring our Piquality Cottage Rolls, Boneless Hams, and Canadian Bacon as Bar-B-Cuts — juicy slices of smoked meats grilled on an outdoor barbecue — we built a brand-new market for these slow summer movers overnight!" Cryovac provided a complete promotion: newspaper ads, radio jingles, TV commercials, P-O-P banners, even a sales contest. Results? "Big increases in all smoked meats — new accounts, too." Next summer? "We'll repeat the Bar-B-Cuts promotion at least once in 1960," Decker says.



. . . CRYOVAC man, Bob Kunkel, examines Cottage Rolls with Sales Manager, Don Jordan, and Presiden', Bud Decker. On the package line.



... pre-smoked rolls are loaded into 6½ x 14" printed CRYOVAC bags as Board Chairman, George Decker, looks on . . .



Next they are vacuumized and clip-sealed on CRYOVAC HT-Cs, then conveyed through an SS-G Shrink Tunnel...



... to a weighing-marking area where each roll is tagged with a special Bar-B-Cuts recipe created by CRYOVAC. Big payoff comes . . .



at the point-of-sale, where full-color imprinted banners like this make prospects into customers for Bar-B-Cuts!

You're

what

know

sausa even Qua

clean

metal

defect -cal

and of sausa Nu and Meat

minu

dient

grade Ma book

THE N

NOW	VOII	CACH	IN	ON	RAR-	B-CUTS
NUN	IUU	UASI	114	UN	DAK-I	0-6013



W. R. GRACE & CO. CRYOVAC DIVISION CAMBRIDGE 40, MASS.

IN CANADA: 2365 DIXIE RD., PORT CREDIT, ONTARIO

Just mail this coupon to CRYOVAC c/o K & E, Box NP-5 334 Boylston Street, Boston 16, Massachusetts We'll send you all the facts about Val Decker... and the Bar-B-Cuts promotion!

Name....

Address....

Company Name.....

Printed in U.S.A.



Let's discuss Morton '999' Salt for sausage making

You're an expert in your field, and we don't pretend to know what meats and spices to blend for your sausage. But we do know from our own research and the experience of other sausage makers that Morton '999' Salt will help you make even better sausage.

still 0% the says and l on

ewssales ints,

-sale.

pects for

Quality never varies. Morton '999' Salt is always 99.9% clean, pure sodium chloride, exceptionally low in the trace metals, copper and iron which can cause "spotty" color defects. Morton '999' also is free of bitter tasting impurities—calcium and magnesium chloride—that distort the true flavor of your sausage. Furthermore, '999' dissolves quickly and evenly for uniform salt flavor that complements your sausage.

Nu-Cube 999 is recommended for dry cured sausage and hams. Morton produces many grades of salt for the Meat Industry and we do not recommend just one type of salt for all meat products. For dry cured sausage and hams we recommend another type of salt, Nu-Cube 999. This product is the same high quality as Morton '999', but has a minute quantity of C. P. propylene glycol added. Nu-Cube 999 is less apt to cake. The propylene glycol keeps ingredients from separating in making cure for dry sausage. In dry cured hams, Nu-Cube 999 adheres better than other grades of salt.

Mail coupon today for a free copy of the informative new booklet on Morton '999' Salt.

Please send me a free copy of your new booklet.

I also would like to talk with a Morton Representative about the types of salt used in the Meat Industry

(please print)	
	(please print)

MORTONSALT COMPANY &

INDUSTRIAL DIVISION

Dept. AF 3 110 N. Wacker Drive, Chicago 6, Illinois

THE NATIONAL PROVISIONER, MARCH 19, 1960



Blue Ribbon Superlatives!



Which state has the most farms?

The answer to this one will surprise absolutely no one. It's Texas. The surprise here is the number of farms in the state—a staggering 331,567. The average size is equally surprising: 438.5 acres. Next: Which state has the most valuable farms.

Who's the largest exclusive meat casing manufacturer?

Tee-Pak, Inc., a multi-plant producer, is the largest corporation in the world devoted exclusively to the manufacture of meat casings. Casings are Tee-Pak's only business! Satisfying your casing requirements is Tee-Pak's only aim!



Tee-Pak. Inc.

Chicago · San Francisco

Tee-Pak of Canada, Ltd. . Tee-Pak International Co., Ltd.

me

wo the app sho and

196

gai

me

it .

an

by

res

ad

PROVISIONER

March 19, 1960

VOLUME 142 NO. 12

A Tool Is Forged

It is no secret that the selling department of the meat packing business has not been one of its strongest divisions. Some of its concepts and techniques have changed very little since the days when slaughterers actually packed meat and operated with ice refrigeration.

There is good reason to believe, however, that meat selling is now being brought up to date and adapted to the distributive environment in which it must operate. Tools have been forged which will enable the meat packer to do a more effective job in this area.

One stout tool of this kind is the sales training program being conducted by the American Meat Institute. This straight "work" program, in which sales managers learn by doing and go back to teach their own organizations, has already contributed measurably to an increase in the effectiveness of the selling done by participating firms. In the case of just one phase of sales work covered in the program—increasing the size of the order—the firms which have applied the methods taught in the workshops have increased the size of their orders and held the increases.

Sales managers who attended the first 1960 workshop—and these came from very large and small companies—assessed its value thus:

"Fine training in selling to make money". . . . "Will be of real value to my sales organization and to me". . . . "Extremely well-organized". . . . "This will help us build and develop more effective salesmen". . . "Emphasis on the spots where it is most needed."

We hope that the AMI training programs, and similar effort by other groups, will continue for years with increased participation by industry companies.

The industry is making significant progress technologically, and is demonstrating increased capability in meeting some of its economic problems. We hope that these advances will be matched in the sales end of the business.

News and Views

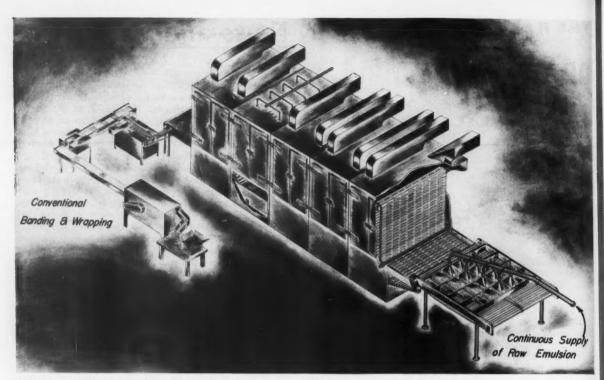
The Meat Industry, through the American Meat Institute, took the lead this week to assure the continuing wholesomeness of the nation's food supply. Instead of \$1,500,000 for research on the problem of pesticides and their possible residues in food, the U. S. Department of Agriculture should have eight to ten times that much, AMI vice president Aled P. Davies told the House subcommittee on agricultural appropriations, headed by Rep. Jamie L. Whitten (D-Miss.). Davies called for the USDA to take the initiative in developing new chemicals and biological methods for dealing with diseases and pests without leaving any questionable residues. The AMI vice president also testified in support of the 1961 budget request of \$21,562,700 for meat inspection, describing the amount as the "very minimum" needed to continue the high degree of protection provided to consumers by the Meat Inspection Division over the past 53 years.

Two Changes in the Food Additives Act of 1958 are being sought by the Food and Drug Administration, according to testimony by FDA Deputy Commissioner John L. Harvey before a House appropriations subcommittee. The FDA wants the so-called "grandfather clause" changed to make it easier for the agency to revoke a prior approval given to a substance under the Meat Inspection Act or the Federal Food, Drug and Cosmetic Act. It also favors relaxation of the Delaney amendment, which now provides an inflexible prohibition against additives shown to have induced cancer in animals. Explained the deputy commissioner in his testimony released this week: "The statute does not have a genuine grandfather clause, but it has a provision whereby sanctions under the Food and Drug or Meat Inspection laws, granted prior to the enactment of the new law, would be perpetuated, except of course where new evidence gives reason to change prior sanctions. We are proposing an amendment to the act to facilitate the revocation of a prior approval, as the circumstances warrant, particularly in the area where the food additive remains as a residue in the tissue of an animal which produces meat, milk or eggs. There are cases where a drug covered by a new drug sanction becomes an additive by reason of undesirable residues." In the case of the Delaney amendment, Harvey said, "we have a situation where, for example, stilbesterol added to an animal feed for beef produces no adverse effect upon the animal and leaves no residue in meat. But the law, as written, prohibits the approval of a food additive containing stilbesterol, even under those circumstances. We are trying to modify the amendment so that we won't have an inflexible rule."

FDA Commissioner George Larrick also testified before the subcommittee on the agency's plans for increased emphasis on the pesticide residue problem in the 1961 year. The FDA budget request of nearly \$16,900,000 represents an increase of \$2,700,000 over the 1960 appropriation. This would permit the FDA to add 340 new persons to its regulatory staff, bringing the total to 2,000, Larrick said. The additional personnel would enable the agency to spend more time testing pesticides, he explained.

Mandatory State meat inspection will be sought next year in North Carolina, which has had a voluntary program since 1957. The State Board of Agriculture has approved a budget request of \$280,000 for each year of the 1961-63 biennium to carry out a mandatory program. Enabling legislation also would be required in the 1961 General Assembly.

Legislation To define and regulate food additives has been introduced in New York as Senate Bill 3431 by Metcalf and Assembly Bill 4375 by Drumm. The state commissioner of agriculture would be the administrator of the proposed law.



SKETCH of continuous frankfurt processing unit shows its compartmented construction. Emulsion is fed into forms at right where the meat of the links is set up with dielectric heat and the links are discharged into conveyor system that carries them through the processing units. These are heating and cooking (at right with duct work), plumping and coloring (in center with sprays) and chilling (at left with ducts). Finished links are discharged on the table conveyor.

Swift & Company Makes Franks in a New Way



ROM a fresh seasoned meat emulsion to a fully processed frankfurt link ready for packaging in 75 minutes at the rate of up to 1,000 lbs. per hour is the performance ability of a new frank manufacturing technique and processing equipment perfected by Swift & Company, Chicago. Full-scale production prototypes of the equipment currently being offered to the industry by Seelbach-Hill Corp., have been operating at Swift plants, one for four years at the St. Joseph, Mo., unit, and the other for two years at South San Francisco, Calif. The St. Joseph unit is of a type rated at 800 lbs. per hour while the San Francisco setup is rated at 1,000 lbs. of product per hour.

to the most nents paratitil it frank heats ity we rent Sir it lend logge utiliz lower company to the most nents of the most nents it lend to the most nents of the most nents

duce

clain
ing 1
Th
impr
tions
man;
tions
amor
With
self-

appa a th

rang

ufac insta limi In t

> rep V the

equ

che

po

cia

ter

ha

the

be

the

re

ate

The technique and equipment were designed during a 10-year research period by a team of research scientists and engineers at Swift. The original research unit manufactured one link in 30 minutes and the second unit had a capacity of 15 lbs. per hour.

Through the years the research and production personnel at Swift have perfected the equipment until it now operates at the two plants with a low reject ratio, both as to quality of link and weight of link, states Dr. W. M. Urbain, director of engineering research.

ADVANTAGES: There are several basic advantages

EMULSION flows in a continuous stream to the forming unit where it is set up in self-sustaining frankfurt links.

to the new manufacturing technology. First and foremost is a balanced unit in terms of equipment components. Once the emulsion is placed in the infeed apparatus, the unit continually processes the emulsion until it is converted into a finished product, that is, frank link ready for packaging. The equipment forms, heats, cooks and chills the links at its engineered capacity which can be modified up or down from the current rates, observes Dr. Urbain.

Since the processing equipment is in capacity balance, it lends itself to around-the-clock utilization with allowance for cleanup time. No phase has to be backlogged because of equipment limitation. This ability to utilize the equipment on a full day's production basis lowers the equipment investment to a level where it is competitive with the equipment complex needed to produce molded frank links with conventional equipment, claims B. T. Hensgen, the associate director of engineer-

ing research.

The second major advantage of the system is a marked improvement in productivity. Since the equipment func-

improvement in productivity. Since the equipment functions automatically and continuously, it eliminates the many handling and holding steps common to conventional operations. This, in turn, materially lessens the amount of manual attention that the equipment requires. With its lighted control panel, the equipment is virtually self-monitoring, observes Dr. Urbain.

LABOR: From feeding the emulsion into the forming apparatus to packaging the finished links, the system has a three man-hour requirement per 1,000 lbs. of pack-

aged product.

ns at

and

fully

in 75 our is ouring Swift otypes

ustry

Swift

unit,

cisco,

0 lbs.

1,000

luring

cien-

unit

econd

per-

ntil it

ratio, es Dr.

rming

nks. 9, 1960 The equipment has manufactured virtually a full range of standard frank emulsions with normal fat and protein values. Some of the product also has been manufactured with added non-fat dry milk solids. In all instances the moisture level was within the allowable limit prescribed by the federal Meat Inspection Division. In these test and production runs of like emulsions the machine has successfully manufactured the links, it is reported by the research staff.

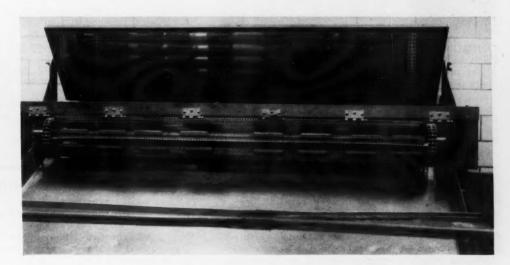
Without the aid of any expendable molding device, the machine molds the emulsion into frank links of a prescribed size. This is one of the economies of the equipment since the molds are made from Teflon which

COOKING, smoking and chilling are performed in these stainless steel processing ovens. Conditions in the ovens are controlled and recorded on the main instrument panel.

ejecting techniques assure a standard shaped link.

A third major advantage claimed for the system is a marked improvement in sanitation. The whole system

FULLY processed links are discharged at this point by the special conveyor system in which they have been carried in trough-like sections through the processing chambers. At this time the sausage is ready for immediate packaging.



has a long life expectancy. In the unit used at Swift's St. Joseph plant the original molds are still in service-able condition. It is said that no unit has been replaced because of wear and tear. The perfected molding and

is piped for in-line cleaning. There is no need for tedious manual cleaning of various pieces of manufacturing, forming or processing equipment. The conveyor of the processing apparatus is self cleaning, i.e., it is clean

THE NATIONAL PROVISIONER, MARCH 19, 1960

after the completion of each forming cycle.

The product is not handled during the entire manufacturing cycle, thus minimizing contamination during processing. Minimum levels of bacterial contamination combined with controlled temperature assures a positive safeguard against sliming and greening under good storage conditions, reports Dr. J. H. Silliker, chief biologist for Swift.

HEAT AND CHILL: The equipment processes the link to an internal temperature of 160° F. and then quickly chills it to 44° to 46° F., he states. This is well within the framework of scientifically established proc-

essing-chilling temperatures.

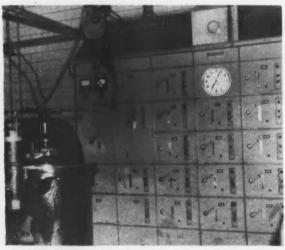
The Swift units occupy space of 35 ft. x 50 ft. x 12 ft. This can be tiered upward or extended outward.

The first component of the unit is the multi-head forming apparatus which is fed by a stuffer operated at

a pressure of 150 psi.

The individual molds are made from Teflon and have metal electrodes. When the emulsion is forced into the mold, an electrical current is passed through the emulsion to heat it. The entire meat mass is coagulated at an even rate; there is no hard core and softer center, according to Swift.

Once the meat is firmed in the mold it is ejected onto



CONTROL panel is located next to the form filling station. Lights on the panels signal the interruption of any phase of the process. One employe watches and controls the entire sausage forming and processing operation.

a stainless steel wire mesh compartmentalized conveyor system that carries it through the heating and smoking, the cooking and finally the chilling compartments. The conveyor with its links moves up and down through the various heat transfer units. If coloring is desired, a compartment can be used to perform this function.

The chilled links can be discharged onto a grouping mechanism which groups them by count and transfers

them into an automatic packaging machine.

FLEXIBILITY: The forming molds can shape links of from 10 to 14 per pound count. This is another advantage of the unit. Since the link mold is filled on a positive displacement principle, using a constant emulsion value and pressure on the forming units, the links will be uniform in size and weight. This permits the finished product to be packaged on a count per pound basis and only spot checking is necessary to see that the equipment is functioning properly. Any minor adjustment in

pressure, etc., made becomes a constant control for uniformity of product, states Hensgen.

The unit has been used to make 10 links to a 12-oz value, but this required a different mold. Making this mold change requires about 30 minutes, says Hensgen.

The oven section of the equipment is steam-heated.



EZR.

gro sen

of

Ins

vis

in '

att

idı

me

CO

to

me

W

Se

Be

Ed

FI

Th

m

m

H

ot

W

of

B

pi

ag

A

th

ti tl

m si w p d u a n

T

FINISHED links have tapered cap ends and a slight outer crust and sheen. The links are uniform in length and weight and, therefore, are suitable for making weight by count and for automatic packaging.

using radiant and conventional heat transfer, and the heat value and the humidity of the air are constantly monitored by instruments. This assures a constant yield for the raw materials used, says Dr. Urbain. Using the system and equipment, the raw material yield values can be predicted for the day's output within a 1.5 per cent variance, he remarks.

While the operation as a whole is complex, it moves in orderly steps that make monitoring simple. With the various temperature and humidity controls and conveyor flow indicators, the status of the operation is apparent at a glance to the workman.

During the time the two units have been functioning at the Swift plants, they have required only routine

maintenance, reports Hensgen.

Checking the play in sprockets and the positiveness of electrical response and normal lubrication, etc., are the maintenance steps required. The equipment does require the services of a skilled and competent craftsman, he explains.

The forming apparatus and the ovens are cleaned

daily, requiring only eight man-hours.

The exclusive rights to manufacture and sell the continuous automatic frank manufacturing machine under patents held by Swift & Company have been granted to Seelbach-Hill Corp., according to Dr. H. E. Robinson, vice president of research.

NRA Will Support Snell Group's Tallow in Detergent Research Studies

Based on the experience of Foster D. Snell, Inc., a chemical research organization, the National Renderers Association, Chicago, has announced its support of further research directed to the formation of sucrose esters of mixed fatty acids of tallow and their further evaluation as detergents.

Research published by the Snell organization has indicated that such esters as sucrose oleate, sucrose palmitate and sucrose stearate are efficient detergents, according to the National Renderers Association which suggests that "the economics look attractive."



EZRA TAFT BENSON, Secretary of Agriculture, addresses directors of American Meat Institute at Washington meeting.

AMI Board Makes Close Contact With Government Leaders

SE OF CHEMICAL additives in food and feed is perhaps the most potentially explosive issue facing the meat industry, a group of U. S. Senators and Representatives and members of the board of directors of the American Meat Institute were told by Homer R. Davison, AMI president, at a meeting in Washington last week.

mi-

this gen. ted.

outer

and

t by

the

intly

yield

the

lues

per

oves

the

con-

ap-

ning

ıtine

ness

are

does

afts-

aned

con-

nder

anted

bin-

1c., a

erers

fur-

esters

alua-

s in-

alm-

ac-

which

, 1960

(An important report on the AMI attitude toward chemicals and residues appears on page 15.)

During their four-day meeting members of the Institute's board conferred with several score of the top officials of the federal government. Special conferences and workshop sessions were held with

Secretary of Agriculture Ezra Taft Benson and Secretary of Health, Education and Welfare Arthur S. Flemming and their respective staffs. There were dinner meetings with members of the agriculture committees of both the Senate and the House of Representatives and with other Congressmen. A final event was a special luncheon for members of the Washington press corps. Board chairman George W. Stark

presided at the various sessions.

FLEMMING'S VIEWS: All foods will be rigidly watched by federal agencies to protect the public from contamination by harmful residues, Arthur S. Flemming, secretary of the Department of Health, Education and Welfare, told members of the AMI board. Secretary Flemming said that the department had a sincere desire to cooperate fully with the industry and the U.S. Department of Agriculture in handling problems resulting from the use of chemicals in agriculture. He added: "It must be clearly recognized that in matters of chemicals in the food supply, that the public health must have priority over economic considerations."

Both Secretary Flemming and Food and Drug Commissioner George P. Larrick, who participated in a workshop with AMI officials on Tuesday, emphasized that no residues of any chemicals suspected of cancer-causing substances would be tolerated under any circumstances. The two officials stressed that all producers and packers must make certain that cattle are not fed any substances containing stilbestrol during the 48hour period immediately preceding slaughter. Secretary Flemming announced his opposition to the "grandfather clause" of the Delaney amendment, which exempts previously approved chemical substances from being outlawed under this law.

Stilbestrol is covered by this "grandfather clause," since it was approved for use as a feed additive prior to the passage of the amendment. Flemming said that he would ask Congress to repeal this exemption clause.

In their meetings with industry officials, Secretary Flemming and Commissioner Larrick accepted in principle a statement by AMI vice president Aled P. Davies that the Institute believes that there are three parties who share basic responsibility to see that chemicals used in agriculture and livestock production are safe. These three were described by Davies as: (1) the manufacturer and distributor of the chemicals; (2) the government agency or agencies which approved their use, and (3) the producer who must see that the chemicals are



DINNER for House Committee on agriculture and sub-committee on agricultural appropriations was attended by (left to right) Representative H. Carl Andersen of Minnesota; Robert Gray, president of Geo. A. Hormel & Co.; Representative Fred Marshall of Minnesota; Representative Charles A. Halleck of Indiana, House minority leader; Aled Davies, vice president of the Institute, and George Stark, chairman of the board, American Meat Institute.

used exactly as recommended by the manufacturer and approved by the government

USDA-MID: At a workshop Dr. M. R. Clarkson, associate administrator, and Dr. W. L. Popham, deputy administrator of the Agricultural Research Service of the U. S. Department of Agriculture, emphasized the need for continued care in the use of chemicals essential to modern agriculture. Both emphasized the importance of chemicals in maintaining the nation's basic food supply. Others who participated in the workshop were Dr. A. R. Miller, director, Meat Inspection Division, and Dr. C. Donald Van Houweling, assistant ARS administrator. Drs. Van Houweling and Miller commended the industry for progress being made to be in compliance with provisions of the Humane Slaughter Act. Dr. Van Houweling reported more than 120 plants are now in compliance, and many more are expected to be in compliance shortly.

Dr. Miller discussed various aspects of the Meat Inspection Division program. In response to inquiries about tests for yields in regard to the processing of hams and other smoked meats, Dr. Miller said that he had instructed inspectors to make such checks without interfering with production. There had been complaints that in some instances production lines had been halted or seriously slowed down by such testing. There was extensive discussion of the matter of labeling and the extent to which the government should go in maintaining adequate controls. It was agreed that a special committee of the Institute would meet with Dr. Miller at a later date to work out recommendations for modernizing current la-

beling procedures. The USDA livestock division still is working on plans to establish federal grading of pork cuts, David M. Pettus, division director, told AMI board members during one workshop. Participating were O. V. Wells, administrator of the Agricultural Marketing Service; Roy Lennartson, deputy AMS administrator; John C. Pierce and Lee D. Sinclair, both deputy administrators of the Livestock Division, and Pettus. The USDA officials also said that they are continuing to study beef standards and are "hopeful" that two standards can be developed for existing grades-one on quality and the other on "cutability." This socalled "dual-grading" system was opposed strongly by industry spokesmen. On the question of certification of product, which is done

for institutions and others who do not resell, the current policy is unchanged, USDA officials said.

Secretary Ezra Taft Benson headed a delegation of top officials of the Department of Agriculture who met with AMI board members for breakfast. In his remarks, Secretary Benson described livestock as the "balance wheel of agriculture," and said that without livestock, U. S. agriculture would not be as free as it is today. He said that the livestock outlook is "encouraging for both the short and the long term."

The Institute board in a resolution passed at their meeting challenged the USDA ruling that purchasers must pay for livestock within 24 hours after the purchase is consummated. The board took the position that the existing law does not give this authority to the Department.

The board also voted a grant of \$3,000 to help support the brine-cure hide research program being developed by the United Hide and Leath-

pesticides, the users of these products, the food industry, and the press and other communications media. We want you to know that we are fully aware of our responsibilities in this field and have been quietly. for a period of years, bending every effort in order to discover solutions. There is no need to dwell here on the tremendous and growing importance of chemicals in the production of both the quantity and the quality of our food supply. The American Meat Institute takes second place to none on the insistence that the most paramount issue is the preservation of the wholesomeness of the food supply and the confidence of the American people in the agencies of government and the food industry responsible for this wholesomeness.

"The meat industry is very fortunate in this situation from the standpoint of public protection. The federal Meat Inspection Division in particular, and other meat inspection services over the country, have

U. S. SECRETARY of Health, Education and Welfare Arthur S. Flemming (center) receives сору the AMI "Manual of Facts on the Meat and Livestock Industry in the U.S." from George W. Stark (right), AMI board chairman, as vice president Aled P. Davies looks on. Presentation took place in Washington, D. C., where AMI board met recently.



er Industry Fund. The AMI beef committee had recommended that the grant be made.

DAVISON ON PROBLEMS: In speaking before the AMI board and members of the House agriculture committee and sub-committee on agricultural appropriations, President Homer R. Davison coupled the additives problem with the one of insecticide residues. He declared:

"We in this industry, of course, have been extremely sensitive to what has happened in this area recently. Without debating the right or wrong of methods used, the results of the cranberry and caponette situations have dramatically pointed out to us that this subject needs firm, intelligent and constructive handling on the part of government, manufacturers of chemicals and

done and are doing a magnificent service in the public interest. For 50 years the Meat Inspection Division has not only inspected animals before slaughter and after slaughter but on a piece-by-piece basis. Approximately 100,000 lbs. of meat are condemned every working day by the federal service alone. This has been done quietly and without fanfare, and with a dedication that I think finds no counterpart anywhere else in the world. This service is necessary and needed to protect the health of the nation. It is obviously a public function and it should be paid for by the public.

"The meat and livestock industry absorbs the loss of the tonnage which is condemned as unfit for food. The public should absorb the

[Continued on page 39]

SLASSICURING COSTS

with

PRESCULIASI CURE

PRESCO FLASH CURE is an extraordinarily fast, thoroughly proven curing compound for hams, bacon, and other smoked products.

Meat packers, coast to coast, are cutting costs and increasing profits with this scientifically advanced cure. A trial will quickly convince you that PRESCO FLASH CURE will serve your best interests magnificently.



prodpress nedia e are ilities uietly, every soluhere g imoducd the The s secstence is the eness confiin the e food holeforn the . The ion in spechave

ificent

t. For

Divinimals

ughter s. Ap-

at are ay by is has t fanthat I

where

rice is

ect the

ıld be dustry

nnage

fit for

rb the

9, 1960

Among the many products for meat processing PRESCO FLASH CURE originated in our research laboratories are the famous PRESCO PICKLING SALT

PRESCO SEASONINGS
PRESCO FLASH CURE
PRESCO PICKLING SALT
BOARS HEAD SUPER SEASONINGS

PRESERVALINE ... HOME OF PRESCO PRODUCTS

MANUFACTURING COMPANY FLEMINGTON . NEW JERSEY

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 12

Since 1877

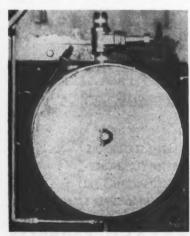
THE NATIONAL PROVISIONER, MARCH 19, 1960

USDA Study Shows How Sprinkling Hogs In Transit Can Reduce Shipping Losses

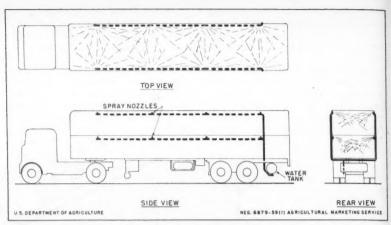
NY HOG shipper who hauls his animals via trucks in summer temperatures above 80° F. should consider sprinkling as a means of reducing in-transit shipping losses, according to a report issued by the Agricultural Marketing Service, U.S. Department of Agriculture, entitled "Sprinkling Hogs in Trucks to Reduce Losses from Heat."

A series of over-the-road comparison tests were made by the department during a three-year period, investigating possible advantages of sprinkling on five-, 11- and 27-hour motortruck trips. Mortality, transit shrink and hot slaughtered yield were the criteria used by the marketing service.

Test equipment and operational procedures were selected so as to eliminate variables which could influence the results. In each test, two equal lots of hogs were subjected to



SIDE view of mounted reservoir tank used in semi-automatic sprinkling system shows gate valve for filling, feeder line and air control segments.



GENERAL arrangement of sprinkling system used in USDA's long-haul tests.

the same conditions throughout the test, except that one lot was sprinkled in transit while the other was not sprinkled.

The study was concerned with reducing losses resulting directly from overheating and crowding in transit when the temperature is at 80° F. or above. These transportation losses probably account for one-third of the total marketing losses during June, July and August, the report points out. This would amount to about \$1,000,000.

The long-haul tests (27 hours) yielded the greatest advantage from sprinkling in reducing mortality and transit shrink and in increasing the dressing yield when the hogs were sprinkled at half-hour intervals and the temperature averaged 81° F. The medium-haul tests (11 hours) showed less advantage when the animals were sprinkled at 2-hour intervals at a temperature of 83° F.

MORTALITY RATE: A total of 31 tests were made over the long and medium distances, resulting in 18 deaths on the unsprinkled trucks and no deaths on the sprinkled vehicles. The short-haul tests (five hours), in which the hogs were sprinkled three times en route at a temperature of 77° F., showed no real advantage from sprinkling.

Following is more detailed information on the three types of distance tests described in the USDA report, covering test equipment, sprinkling systems, test procedures, results, advantages and disadvantages.

In the 15 long-haul tests, four identical tractor-semitrailer combinations were chosen in an effort to eliminate the variables created by unlike units. The tandem-axle trailers were 40 ft. long, with all-metal sides, double decks and high ceilings.

The tractors were diesel-powered, two-axle units equipped with cabover-engine sleepers for a twodriver operation. Two of these trucks were equipped with experimental sprinkling systems and the other two were used as controls. wer pro:

fanby con the

of 0.18

gal:

cor

and

tra

ove

ma

clo

rec

rej

ca

at

he

ho

ar

tra

th

eq

ho

th

sp

vi

TI

Temperature recorders were installed on all four vehicles. A recording thermometer was attached to the ceiling of each deck at about the midpoint to obtain interior temperature data. An additional thermometer was attached to the exterior of two trailers beneath a sunshield to record ambient temperatures.

SPRAY NOZZLES: In this series of long-haul tests, a semi-automatic, truck-mounted sprinkling system was used which included a water reservoir tank and spray nozzles on each deck to cover the entire cargo area. It operated under 40 lbs. pressure from the tractor air compressor and was controlled with a cab-mounted switch that activated an electric solenoid valve. Sprinkling could be accomplished with a minimum amount of effort at any time during the trip.

An 82-gal. galvanized tank, mounted beneath the trailer to the rear of the tandem axles, was used as the water reservoir. It measured 20 in. in diameter x 60 in. long.

The truck airbrake system was used as the source of compressed air to place the water in the reservoir tank under pressure. A line was run from the trailer air tank to the water reservoir tank. A low-pressure cutoff valve was placed in this line near to the air tank as a safety precaution to prevent a complete loss of air for braking purposes in case of a leak anywhere in the sprinkling system.

Four spray nozzles producing a fine mist were used on each side of both decks, making a total of 16 nozzles for the entire truck. These

were installed in pipe tees at approximately 10-ft. intervals. The fan-shaped spray patterns produced by each nozzle overlapped, giving complete and uniform coverage to the entire cargo areas.

At a pressure of 40 psi., the output of each spray nozzle was rated at 0.18 gal. of water per minute, or 2.9 gals. per minute for the entire truck.

An on-off switch was installed on the dashboard of the tractor to control the sprinkling by activating a solenoid valve. A hot lead wire was connected to one side of the switch and a wire from the other side was attached to an extra terminal in the tractor-to-trailer electric cable.

T

EW

tests.

two-

these

peri-

l the

trols.

in-

re-

ched

about

tem-

ther-

ex-

th a

tem-

series

natic,

stem

vater

es on

cargo

lbs.

com-

ith a

vated

kling

nini-

time

tank,

the

used

sured

was

essed

eser-

line

nk to

low-

ed in

as a

com-

poses

the

ng a

de of

f 16

hese

1960

OVERALL OPERATION: The overall operation of the sprinkling system throughout the tests was good, the report observes. The only major problem encountered was clogging in the nozzles and solenoid valve. This condition could be corrected with installation of a strainer in the water supply line, the USDA report explains.

The hogs in the long-haul tests came from regular market channels at the Lafayette, Ind., stockyards. No special selection was made except to eliminate cripples or obviously unhealthy animals.

During the trip to the slaughterhouse in New Haven, Conn., it was arranged that two trucks always traveled together. The hogs on one were sprinkled en route whenever the ambient temperature was 77° F. or above; the other vehicle was not equipped for sprinkling.

The spray period was set first at 1½ minutes, with sprayings a half-hour apart, but after the fifth test the time of spraying was doubled to three minutes. The interval between sprinkling periods was set at one-half hour because the evaporative cooling effect lasted 20 minutes.

The reservoir tank usually provided sufficient water for about

Length of haul		t shrink intage i	yiel	ightered d tage ²	Av. r dead po Sprin- kled	Un-	temp. when hogs were sprin- kled	Inter- val be- tween sprin- klings	No. times hogs were sprin- kled
	Per	Pounds	Per	Pounds	Num-	Num-	°F.	Hours	Num-
Long-haul ³		+361	+.56	+182	0	.80	81	1/2	16
Medium-haul ³	+1.03	+226	+.47	+103	0	.38	83	2 -21/2	5
Short-hauls		+ 64	+.07	+ 19	.04	.04	77	11/2-2	3 3
Short-haul ⁵	+ .19	+ 52	07	- 19	.10	.10	77	11/2-2	3

fourteen three-minute spray periods. The tank was filled before loading time and usually once en route to New Haven.

SUPERVISED WEIGHING:
Travel time for the 950-mile trip
varied from 24 to 31 hours. On arrival at the slaughterhouse, the
trucks were unloaded in the reverse
order of loading and the hogs were
weighed and penned under the
supervision of a research worker.
They were held overnight and
slaughtered early the next morning.

During the long-distance tests, no hogs died in the sprinkled loads, whereas 12 animals died on the 15 unsprinkled trucklots. This average mortality of 0.8 dead hog on each unsprinkled load amounts to a loss of about \$32 per load during the transit period, the AMS bulletin observes.

Transit shrink was calculated as the percentage of difference between the average loaded weight at the shipping point and the average unloaded weight at the receiving points. The shrink for the unsprinkled loads was 6.74 per cent and for the sprinkled, 5.63 per cent.

This advantage of 1.11 per cent in favor of sprinkling made it possible for the sprinkled trucks to deliver about 361 lbs. per load more live weight than the companion trucks and represents a saving of about \$72 per load.

The hot slaughtered yield was calculated as a percentage comparing the hot dressed weight with the live weight at the shipping point. The average yield for the unsprinkled lots was 70.75 per cent and for the sprinkled, 71.31 per cent, or an advantage of 0.56 per cent for the sprinkled. These figures represent about 182 lbs. per load more hot meat on the rail for those shipments which were sprinkled en route, the report findings indicate.

ADVANTAGES: Major advantages of the semi-automatic sprinkling system, according to the research report, are:

1. The hogs can be sprinkled at any time during transit (during delays in loading or unloading, when the temperature is high, in case of breakdown, through slow city traffic, etc.).

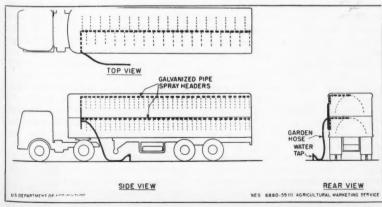
The water reservoir tank has sufficient capacity to minimize stops for refilling.

3. Pressure for sprinkling is always uniform and readily available as long as the tractor motor is operating. In case of a breakdown, a passing truck could be stopped to supply a pressure charge to the reservoir, which would last for several hours.

Two disadvantages of the system are the initial cost and the added tare weight which reduces the size of payload that can be carried, according to the Department of Agriculture findings.

In the medium-haul tests (11 hours), two similar tractor-semi-trailer units equipped with manually operated sprinkling systems were used. Recording thermometers were installed on each unit to measure interior and exterior temperatures.

Water for the manually operated sprinkling system was obtained at truck stops along the route. A garden hose, connected to a fitting on the truck, supplied two ½-in. pipe headers attached to the center of



GENERAL arrangement of sprinkling system used on medium-haul tests.

THE NATIONAL PROVISIONER, MARCH 19, 1960

the ceiling on each deck. These pipes extended the entire length of the truck and were drilled with numerous small holes through which streams of water flowed to provide the cooling spray.

Toward the end of the tests, a plastic "lawn-soaker" hose was substituted for the ½-in. steel header pipes in an attempt to provide better spray coverage of the cargo area at

a lower initial cost.

Equal lots of hogs were shipped on similar trucks from Smithfield, N.C., to Baltimore in the medium-distance tests. Each test consisted of two truckloads of hogs, one of which was sprinkled en route at two-hour intervals for 10 minutes each time. The other truckload was not sprinkled and acted as the control.

SPRINKLING ADVANTAGE: The average ambient temperature during the trips was 80.4° F. and the average ambient temperature at times hogs were sprinkled was 83° F.

The transit shrink for the unsprinkled loads was 3.30 per cent and for the sprinkled, 2.27 per cent. This advantage of 1.03 per cent in favor of sprinkling made it possible for the sprinkled trucks to deliver about 226 lbs. per load more live weight than the companion trucks.

The average hot slaughtered yield for the unsprinkled lots was 78.90 per cent and for the sprinkled, 79.37 per cent, or an advantage of 0.47 per cent for the sprinkled load. These figures represent about 103 lbs. per load more hot meat on the rail for those shipments which were sprinkled en route.

During medium-haul tests, six hogs arrived dead at the slaughterhouse on unsprinkled trucks and there were no dead animals on the

sprinkled trucks.

The sprinkling system used on these tests has the disadvantages of being manually operated and of not carrying its own water supply, so that stops must be made to sprinkle the load. Its merits lie in the economy of installation and the practicability for occasional or intermittent use by shippers.

In the short-haul tests, five-hour motor trips were made during the evening or at night. These conditions were selected because a large percentage of midwestern hogs move to market in this manner, the USDA

report explains.

IDENTICAL UNITS: Two trucking firms supplied tractor-semitrailer units for use in this series of tests. One provided two identical units—each tandem-axle trailer was 39 ft. long and had wooden sides and double decks. The tractors were of the same model, with gasoline pow-

ered engines, and were equipped with conventional cabs.

The second company supplied similar trailers, each 32 ft. long with double decks. The tractors were of different makes, but each was powered with a gasoline engine and had a conventional cab. Recording thermometers were placed on each unit to collect interior and exterior temperature data.

The four test vehicles were equipped with manually operated sprinkling systems. Water was supplied from an outside source by attaching the hose carried on the trailer to a water faucet. When the faucet was turned on, the water moved through this hose to the front of the trailer where it was divided into the four header lines extending the entire length of the cargo area.

The header lines were made of ½-in. plastic pipe and attached with pipe clamps high on both side walls of each deck. The plastic pipe was pierced with a pin at 3-in. intervals along its entire length to provide openings through which small streams of water could pass to provide the cooling spray.

Shipments originated in Bloomington and Mattoon, both in Ill., and terminated at the East St. Louis, Ill., stockyards. Average length of the haul was about 140 miles. An equal number of hogs was placed on both the sprinkled and unsprinkled trucks. Loads averaged 125 animals

per truck.

SLIGHT ADVANTAGES: Test hogs were sprinkled twice during the trip, for 10 minutes each time, whenever the outside temperature was 70° F. or above. The spraying was done by a USDA representative approximately 1½ and 3½ hours after departure of the vehicles from the shipping point.

Data collected from the 23 tests originating in Bloomington revealed only slight advantages of 0.23 per cent for transit shrink and 0.07 per cent for hot dressed yield in favor of sprinkling. The 22 Mattoon tests showed even less advantage—0.19 per cent advantage for transit shrink and a disadvantage of 0.07 per cent in hot slaughtered yield.

The average ambient temperature during the trips was 76° from Bloomington and 75° from Mattoon; the average ambient temperature when hogs were sprinkled was 77°. These results indicate there is no advantage to spray cooling of hogs in transit on a trip of five hours when the temperature is 77° F., according to the report.

Sprinkling at this temperature or lower may even serve to chill the animal, the bulletin points out, causing an increase in the hog's metabolism to maintain a comfortable body temperature. An increase in metabolic rate usually results in the use of stored fats and a resultant loss of body weight.

Only six animals died en route during the entire short-haul testing period. These were equally divided between the sprinkled and unsprin-

kled trucks.

NOT RECOMMENDED: The major advantage of the sprinkling system used in the short-haul tests is its low cost. However, its disadvantages are such (water for sprinkling must be supplied from an outside source; spray holes are easily clogged; difficulty of adequate coverage of the entire cargo area, etc.) that it cannot be generally recommended, the U.S. Department of Agriculture says.

On the basis of the data collected and observations made throughout these tests, the AMS report recommends that sprinkling live hogs in transit should be considered by any shipper or trucker moving hogs at temperatures of 80° F. or above. At 80° or above, the hogs seemed to enjoy the cooling effects of the sprinkling, as indicated by a more quiet and contented load. Under these conditions, the possibilities of mortality and bruising from trampling or crowding are reduced greatly, the report points out.

Length of haul should not be used as a single criterion to determine whether or not sprinkling is advantageous. The effectiveness of sprinkling advances with increases in the temperature and number of hours the hogs are on the truck.

Order for Tampa Firm to Rehire Workers Upheld

The U. S. Court of Appeals for the Fifth Circuit, New Orleans, has upheld a National Labor Relations Board order that Herman Sausage Co., Inc., Tampa, rehire and pay back wages to between 125 and 142 employes dismissed by the firm following a strike in 1957. The suit charged the company with unfair labor practices that precipitated the strike.

The court said in its decision that the company sought to justify its action on the grounds that a stalemate had arrived in negotiations for a new contract to replace one expiring August 29, 1957. "There was no indication that the union broke off the negotiations, and one thing positively clear in this record is that the employer did not consider that there was a stalemate," the U.S. Court of Appeals held.



abody etause loss oute ting ded rinmasyss is

adrinan

eas-

rea, ally

ent

eted

out om-

any
s at
At
l to
the
nore
nder
s of
ameatused
nine

adof ases

r of

for has ions sage back em-

ow-

rged

rac-

alefor exwas

roke hing

that

that U.S.

1960

that

the SHARPLES

Extra Low Temperature Rendering System is putting this Extra Profit - Maker into many sausage and loaf products

Can you afford to miss this bonus, which is in addition to superior quality, bland lard? Write today for Sharples' newest technical report: Operation Low Temperature, Phase II: Edible Protein.

Over 40 Sharples Low Temperature Rendering Systems are in operation.

HE SHARPLES CORPORATION

Centrifugal and Process Engineers

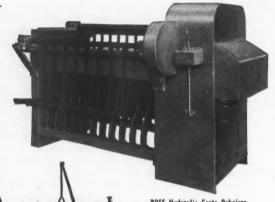
2300 WESTMORELAND STREET / PHILADELPHIA 40, PENNSYLVANIA
NEW YORK-PITTSBURGH-CLEVELAND-DETROIT-CHICAGO-HOUSTON-SAN FRANCISCO-LOS ANGELES-ST. LOUIS-ATLANTA
Associated Companies and Representatives throughout the World

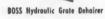
AMERICAN V INSTITUTE

THE NATIONAL PROVISIONER, MARCH 19, 1960

Cleaner Hogs, Faster, More Economically

"BOSS" dehairers are built in sizes to fit your plant; but large or small they dehair hogs clean and fast. The same sturdy construction goes into small machines and large machines alike. They're built for a lifetime of service and the cost of operation is low. Adjustment and maintenance points are easily accessible, and replacement parts are carried in stock. All motors are standard, Efficiency and stamina have been proved by years of operation in packing plants all over the world. A list of users is available, ask for it when considering the purchase of a dehairer.







For complete information on BOSS dehairers, hog killing equipment, and all allied hog handling



BOSS Universal Dehairer

cut-

Wall

An.

sent at 15 the sligh

the gain for weig quir feed 150ther bacl with larl cen slau 49.3

> pro ligh

> age lear wei are die une

> > wh of by (A

Th

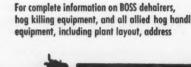
wi dia ma

no

18 ty. an on oc

THI

	Capacity Per Hour	H.P.	No. of 4" Belt Scraper Stars	Method of Charging and Discharging	For Extra Large Hogs	
No. 121 BOSS Universal Dehairer	200	20	Upper Shaft 20-6 point— Lower Shaft 20-10 point	Continuous U-Bar Con- veyor Feed	Upper Shaft 20-6 point stars Lower Shaft 20-10 point stars	
No. 150 BOSS 125 10 Dehairer		10	12-4 point	Hydraulic Grate Lift	16-4 point stars	
Ne. 46-B BOSS Grate Dehairer	120	10	12-4 point	Mechanical Grate Lift		
No. 35-A Baby BOSS Dehairer	60	71/2	12-4 point	Manual Grate Lift		
No. 145 Cincinnation Dehairer	20	2	11-3 point	Manual Grate Lift		





Baby BOSS Dehaires

THE Cincinnati BUTCHERS SUPPLY COMPANY

72A6



A.M. PEARSON of the meat laboratory, Michigan State University, presents the fourth in a series of monthly reviews of reports on current research in the field of meat and allied products.

from time to time arguments are heard giving the pros and cons on efficiency of gains and cut-outs of different weight hogs. Wallace and others at Florida (Jour. An. Sci. 18: 1484, 1959) recently presented data on self-fed pigs killed at 150, 180, 210 and 240 lbs. Although heavier groups made the two slightly faster average daily gains, the feed requirements per 100 lbs. gain increased approximately 10 lbs. for each increase in slaughter weight. Thus, the 240-lb. pigs required approximately 30 lbs. more feed for each cwt. gain than the 150-lb. pigs. As would be expected, there was a stepwise increase in backfat thickness and loin eye size with each increase in weight. Similarly, there was a decline in percentage lean cuts (carcass basis) as slaughter weight became higher, with values of 53.8, 53.4, 51.0 and 49.3 per cent, respectively. Although it is recognized that labor costs for processing are about equal between light and heavy hogs, the advantages of the ligher hogs in terms of lean cuts and less fat should give incentive toward killing at lighter weights. As vet data on the processing characteristics of light hogs are not available, even though studies on this problem currently are underway.

e Hogs

r Shaft

point

point

1960

A method of concentrating and purifying the proteolytic enzymes which are responsible for the increase in tenderness during ageing of beef muscle has been reported by Sliwinski, Doty and Landmann (Agr. and Food Chem. 7:788, 1959). The purification procedure, which included fractional precipitation with ammonium sulfate followed by dialysis and separation by chromatographing on diethylamino-ethanol treated cellulose, resulted in an 18-fold increase in enzymatic activity. Some may question the importance of more complete knowledge on the properties of the naturally occurring meat enzymes, in view of the practice of adding enzymes to steaks or intact cuts of meat, or even injection into the live animal with the resultant tenderization of the carcass. However, basically the simplest and most desirable method of tenderizing meat would make use of the enzymes already present in the tissues, and studies such as the one reported are necessary for characterizing their properties in order to control their action. With enforcement of the food additives amendment by the FDA, the importance of using and controlling the naturally occurring enzymes could become even more important.

Merritt and co-workers of the Quartermaster Research Engineering Center published two papers recently dealing with methods of separating and identifying the volatile components in meat flavor. In one paper, the separation of 12 different mercaptans and 11 different sulfides is accomplished by gas chromatography in a 7-foot squalene column, which is temperature programmed from 20° to 150° C. (Anal. Chem. 31:1826, 1959). The other study (Agr. and Food Chem. 7:784, 1959) reported the compounds isolated from irradiated raw meat to be acetaldehyde, methyl mercaptan, acetone, dimethyl sulfide, methyl ethyl ketone, dimethyl sulfide, methanol, ethyl alcohol, ethyl mercaptan and isobutyl mercaptan. Research of this nature is necessary and should give concrete leads on the nature of irradiation odor and flavor as more complete information

becomes available.

Loyd and Hiner of the USDA (Agr. and Food Chem. 7:860, 1959) described a method that separates alkali-insoluble protein into three fractions. They reported that the total hydroxy-proline (an amino acid found in large quantities in white connective tissue) content of the fractions was closely correlated with tenderness determined either by the taste panel or the Warner-

Bratzler shear. It was demonstrated that some of the discrepancies noted in earlier studies between hydroxy-proline content and apparent connective tissue were due to interference of fat with measurement of hydroxy-proline. The method reported shortens the time required for analysis by approximately half, which coupled with greater accuracy should be useful. Although this method has not been proved under operational conditions as yet and is too slow for ordinary evaluation, it does indicate that a quick laboratory test for tenderness could become a reality in the not too distant future.

Work at the Quartermaster Food Container Institute (Agr. and Food Chem. 7:782, 1959) demonstrated that an internal meat temperature of somewhere in the range of 140° to 170° F. is required to inactivate the proteolytic enzymes in beef and pork. Apparently irradiation did not in any way make the enzymes more readily destroyed by heat at the temperatures investigated. Another study on irradiated beef (Agr. and Food Chem. 7:778, 1959) reported the "irradiation odor" was, at least in part, due to the volatile bases. Methylamine and ethylamine were identified as being the major components of the amine fraction, although at least four other amines were also detected. The source of the amines is not known, but they have been isolated as products of the irradiation of amino acids and have never been found after irradiation of pure proteins. It is probable that non-protein nitrogenous compounds, such as amino acids, purines or creatine, are the principal sources of the free amines arising on irradiation.

Tennessee workers investigated the quality of grain-and grass-finished beef as influenced by ageing (Food Tech. 14:4, 1960) for periods of two, seven, 21 and 42 days. The grain-finished beef was scored significantly higher than the grassfinished beef for tenderness, flavor of lean, flavor of fat and juiciness, but cooking losses did not differ greatly. Both grain- and grass-finished beef were significantly improved in tenderness by ageing, but relatively more improvement was shown by the grass-finished beef. Both drip losses and total cooking losses increased with the length of ageing period, but evaporation losses were unaffected. The lean of the grass-finished beef showed little or no improvement in flavor during storage, whereas the grain-finished beef improved in flavor up to 21 days ripening. The flavor of fat for both the grain and grass fattened beef was significantly impaired after 21 and 42 days ageing. Although the authors indicate that the major difference was due to grain or grass, examination of the grades of the cattle would indicate that the primary differences were due to amount of finish. The advantage of grain feeding appeared to be strictly the effect of a higher plan of nutrition with the resultant greater amount of fatness and higher carcass grades.

Anglemier, Crawford and Schultz (Food Tech. 14:8, 1960) studied the

effects of method of curing, alteration and substitution of different curing ingredients, time and temperature of curing and precooking conditions upon the qualities of freeze-dried hams. Artery pumped hams were preferred over other methods of curing with the usual commercial practices resulting in a more stable freeze-dried product than other variations studied. Deterioration of freeze-dried ham during storage was reflected directly by acceptability scores. Color and flavor were the attributes most frequently adversely affected during storage at elevated temperatures, but moisture level also appeared to be a cause of deterioration. A combination of high moisture content and a high temperature of storage produced the most detrimental change. Vacuum packaging of the freeze-dried meat resulted in higher flavor scores than either nitrogen or carbon dioxide packs. The ability of the freeze-dried muscles to become rehydrated was influenced by the direction the muscle fibers ran. Samples in which the muscle fibers were perpendicular to the cut surface absorbed more water on rehydration than those in the parallel position.

Dodge and Stadelman working with turkey meat investigated the reason for the increased tenderness of rapid water-cooled birds. The tenderizing effect of water cooling seemed to be largely due to prevention of dehydration on the hot carcass. Early post-mortem tenderization appeared to be closely associated with pH, and appeared to be due to post-mortem glycogen breakdown producing a build-up of lactic acid. When the heat was removed rapidly, the glycogen breakdown would occur faster and be more complete. Although it may be impossible to cool beef rapidly enough under normal conditions to observe similar effects, the temperature reaction in beef could very well account for some differences en-

countered in tenderness.

Refrigerated Warehouses

The National Association of Refrigerated Warehouses has issued its 1960 directory of public refrigerated warehouses which lists 500 plants totalling 400,000,000 cu. ft. of refrigerated space in locations throughout the U.S., Canada and several foreign countries. Copies may be obtained by writing to the National Association of Refrigerated Warehouses at 1210 Tower Building, Washington 5, D.C.

refrigeration costs... promote safety

CLEAR VIEW KOLD SAVER

TRUCK AND CAR CURTAINS

The saving in refrigeration costs alone more than pays for these low-cost vinyl plastic custom-fit curtains. The plus values of increased safety in using power equipment, of no need to launder, of toughness and durability ensure further opportunity for savings in the handling of your meat products.

Let us prove how these high quality, low-cost curtains can save you real money. Write for full details and sample of CLEAR VIEW Plastic today.



- · Retains cold—no leakage
- Window clear for inside work
- · Flexible-hot or cold
- Outlasts canvas 5 to 1
- · No laundry-can't shrink

/-	A=1				
		M	111		5
1	UII				
1614	Fourth	Ave	nue	South	
Minn	eapolis	4,	Minn	esota	

Please send full details and sample of CLEAR VIEW KOLD SAVER Curtains.

Title_____Title____

.

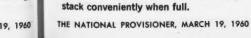
City_____State____

erent temking s of nped other usual in a oduct Dedurly by flavfreuring tures, ed to comntent orage ental f the highnitro-The uscles influnuscle n the lar to e wa-in the orking d the nderbirds. coolue to n the ortem closeeared cogen -up of as rereaknd be ay be apidly ons to nperay well s en-

era-

ses of Reissued refrigts 500 ft. of cations a and Copies to the gerated







Lily tubs save space, are sturdy, economical...can be attractively imprinted

Husky, leakproof Lily* Tubs with Nestrite* Lily Nestrite waxed tubs show your colors to best advantage! A choice of feature are just made for the packing of special print or stock design, in 2, 3, 4, 5, liver, steaks, chopped meat, barbecue meat, sausage meat, chitterlings, sweetand 10 lb. sizes. Disc and pull-type lids. For free samples and further informabreads, stew meat, lard. Sure to keep tion, just send the coupon. highly perishable variety meats fresh and edible-looking from packer to purchaser. Reduces danger of spoilage loss to save packers untold costs! Best of all, Lily



1	
	LILY-TULIP CUP CORPORATION
1	DEPT. NP-360
	122 EAST 42ND STREET, NEW YORK 17, N. Y.
	Please send: Free samples informative literature.
	NAME
	COMPANY
	STREET
	CITYZONESTATE
	·

Nestrites nest one in another when empty,

TRUCK REFRIGERATION

MLAURIK mechanical GROWN -

retail milk

CREST packaged condensing unit

BLOWERS hi and low temp PLATES quick action and hold-over

ANY COMBINATION
OF UNITS TO SOLVE
YOUR PROBLEMS

CODES, COMPETITION CALL FOR MORE EFFICIENT TRUCK REFRIGERATION

TREND IS TO BETTER PROTECTION

Codes for proper temperature maintenance on trucks hauling frozen foods and other perishables are obviously to become a more and more important factor in marketing. Where no codes exist, competition for product quality already demands safe temperature maintenance from processor to retailer. Most refrigerated truck operators are in agreement that this trend will continue.

NEED FOR CAREFUL APPRAISAL

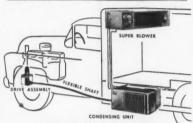
There is little doubt that the required temperature control can be achieved. Of more concern is the need for economically practical refrigeration. It is no longer good business to install refrigeration that almost does the job. A careful appraisal of equipment nowin use must be made. Equipment that doesn't measure up must be replaced with adequate refrigeration and this must be done on an economically sound basis.

EQUIPMENT MUST FIT TRUCK, SERVICE

In order to get adequate refrigeration at reasonable cost, equipment must be designed to fit as nearly as possible the specific requirements for each application. Both initial and operating costs can be held to a minimum through proper choice of equipment. Only KOLD-HOLD offers a wide enough line of components to actually engineer truck refrigeration systems to the service needs. Standard KOLD-HOLD drives, high-sides and low-sides can be combined to produce the right system for the truck and service.

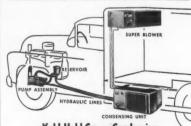
MANY COMBINATIONS OF STANDARD COMPONENTS POSSIBLE

The systems shown here are just a few of many possible combinations of standard components to produce refrigeration systems tailored to the need. Choice of mechanical drive or hydraulic drive, condensing units in several sizes for over the road or "stand-by" use and low-sides including a variety of blowers and "hold-over" plates makes it possible to engineer systems to the job while retaining the cost advantages of standard components.



Kold-Hold Mark Condensing Unit With Super "50" Blower

Above is one of the many possible combinations of standard KOLD-HOLD components. This system is powered by the truck engine. Power is transmitted through the flexible drive and a cushioning electric clutch from the truck engine crankshaft to the condensing unit. The low-side is a SUPER "50" BLOWER designed for 0° to 60° temperature maintenance in truck bodies up to 18' long. This combination produces exceptional cooling power for fast temperature recovery after door openings, mechanical simplicity and easy maintenance.

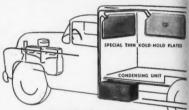


Kold-Hold Crown Condensing Unit With Super "35" Blower

In the CROWN systems, the mechanical drive is replaced with a hydraulic

drive. Power is taken off a truck engine crankshaft pulley. This drives a constant volume hydraulic pump which powers a hydraulic motor in the condensing unit. Refrigeration is delivered at a constant rate regardless of the truck engine speed. The SUPER "35" blower is designed for temperatures from 35° to 60° in bodies up to 14'.

Other standard items in the KOLD-HOLD line include; the CREST condensing unit which is designed and built specifically for freezing "hold-over" plates in a parked truck,



Crest Condensing Unit

SPLIT MARK and SPLIT CROWN systems which feature over-the-cab condenser location, LANCE systems for retail milk delivery and DUAL CROWN live axle trailer systems. The flexibility of application of KOLD-HOLD equipment is paying off for thousands of satisfied users in unfailing performance at rock bottom operating cost. As more exacting requirements become prevalent KOLD-HOLD ability to give you exactly what you need will be more and more important. Why not begin now to plan for more profitable operation through better truck refrigeration . . . KOLD-HOLD TRUCK REFRIGERATION.

Send for free TRUCK REFRIGERATION SYSTEMS CATALOG No. 59.



be

ha

C

Tex

to

TH

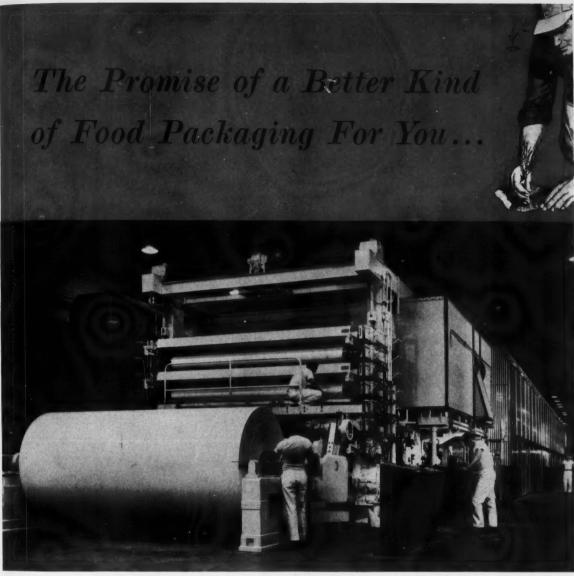
Kold-Hold

division

Tranter Manufacturing, inc.

200 E Hazel St.

Lansing 9, Michigan



Modern machines, and modern research facilities give promise of an exciting future in food packaging. Here, mile after mile of pure, strong, snow-white bleached kraft speeds through this Packaging Corporation paper machine.

Within a short span of time, the millions of seedlings we're planting this spring will be made into a far better kind of food packaging . . . because of what's happening today in the laboratories of Packaging Corporation of America.

Id-over

k enives a pump or in ation gard-The d for

conl and holdruck,

e-cab stems UAL ns. of tying

botxact-

you more

t be-

table

re-

higan

1960

Today's research achievements point to an exciting future in food packaging: new processes to make bleached kraft paperboard even purer, stronger, and whiter...new package designs that

will keep your product safer, fresher and more sanitary, as well as provide easier filling, closing, and handling.

For better food packaging today—and in the years ahead—look to Packaging Corporation of America. Find out about the many Planned Packaging services... and the integrated national facilities that are available to you. Contact the nearest sales office.

Planned Packaging moves merchandise

Packaging Corporation of America

1632 CHICAGO AVENUE . EVANSTON, ILLINOIS

Cartons • Containers • Displays • Egg Packaging Products • Molded Pulp Products • Paperboards
THE NATIONAL PROVISIONER, MARCH 19, 1960



Need a stronger package?

Tough, durable MYLAR° eliminates costly failures in vacuum packages

American Stores Co., like other leading packers, gives its packaged meats the extra protection and sales appeal of vacuum packages made with "Mylar"* polyester film and polyethylene.

These new vacuum packages have good clarity; superior strength and durability; virtually eliminate fading and greening; have low gas permeability, even at high humidities.

This means greater impulse-sales appeal . . . because clear "Mylar" shows all

the appetizing meat color it protects so well. This means reduced costs because of fewer leakers...even with extra-rough handling.

You, too, can give luncheon meats—and franks—extra protection and sales appeal by specifying vacuum packages made with "Mylar". For the names of Authorized Converters who supply vacuum packaging materials made with "Mylar", write to: E. I. du Pont de Nemours & Co. (Inc.), Wilmington 98, Delaware.

*Du Pont's registered trademark for its brand of polyester film.



ETTER THINGS FOR BETTER LIVING ...THROUGH CHEMISTRY

Pure On "Cl ply" annu Instit

> Purd The socia Apri day, Ho the cago Here sion. will ingte Trav and anin spea Help

View disc sion tor Foo

Dep and topi Con cals

Eco men Far idu sec

Fee

tur a I

Go

a S

Re

Tu

ass

edi

Fo

Vi

wi

de

MYLAR POLYESTER FILM

Purdue Meeting to Focus On Chemicals and Food

"Chemicals and Our Food Supply" will be the theme of the 10th annual conference of the National Institute of Animal Agriculture at





DE DEGRAFI

DR. DOTY

Purdue University, Lafayette, Ind. The conference will begin with a social hour at 7:30 p.m. Sunday, April 3, and continue through Tuesday, April 5.

Homer R. Davison, president of the American Meat Institute, Chicago, will speak on "Why We Are Here" at the Monday morning session. Other speakers at that session will include Harold Breimyer, Council of Economic Advisors, Washington, D. C., on "The Road We're Traveling in Animal Agriculture," and Frederick N. Andrews, Purdue

animal scientist, who is scheduled to

speak on "Man and the Elements-Helpful and Harmful."

"The Residue Problem from the Viewpoint of Enforcement" will be discussed at a Monday luncheon session by George T. Daughters, director of the Detroit regional office, Food and Drug Administration, U.S. Department of Health, Education and Welfare. Monday afternoon topics and speakers will be "The Consumers' Concern About Chemicals and Food," Hazel Steibling, director of the Institute of Home Economics Research, U. S. Department of Agriculture, and "The Farmers Interest in Reasonable Residue Regulation," Roger Fleming, secretary, American Farm Bureau Federation.

Assistant Secretary of Agriculture Ervin L. Peterson will address a Monday evening dinner meeting. The title of his speech will be "The Government's Function in Assuring

a Safe Food Supply."

IVING

MISTRY

"The Scientists' Viewpoint on the Residue Problem" will be discussed Tuesday morning by Dr. D. M. Doty, associate director, research and education, American Meat Institute Foundation, Chicago. "Industry's Viewpoint on the Residue Problem" will be outlined at the same session by Thomas P. Carney, vice president, Eli Lilly & Co., Indianapolis,

and J. L.* Kreider, vice president, Central Soya Co.

Byron T. Shaw, administrator, USDA Agricultural Research Service, will speak on "Current Status and Research Needed" at the concluding luncheon session on Tuesday. Dr. Herrell DeGraff, Babcock professor of food economics, Cornell University, will present a summary of the conference.

German and Australian Industry Firms Modernizing

Albert O. Steckman, president, and Ben Orr, eastern sales manager, Tipper Tie Products of New Jersey, Inc., Union, N. J., returned recently from a five-week trip around the world. The two travelers visited many meat packing plants in Germany and Australia and had the opportunity to observe conditions in both countries. They found that plant modernization is the current trend in both places but for two differing reasons.

Germany has a serious problem of man-power shortage. Its meat packing plants are therefore installing new labor saving machines and new procedures to meet the challenge. Tipper Tie will exhibit its



PERMANENT overhead rails with suspension hooks make handling of meat faster, safer in this new 40-ft. utility trailer custom-built for the Refrigerated Division of Ringsby Truck Lines, Inc. The new aluminum, lightweight trailer is one of several acquired by the Denver-based transcontinental "reefer" motor freight service as part of a long-range equipment conversion program. The trailer has 6 in. of insulation all around and is cooled by a diesel-powered refrigeration unit.

complete line at the Dusseldorf meat packaging show in April.

"Down under" in Australia, Steckman and Orr visited meat packing plants in Sydney and Melbourne. Here they found modernization was due to a desperate need for new equipment to keep up with consumer demand for smoked products. In the past, Australian meat packers cooked their meat products in tanks of water and little smoking was done. Now, with the active migration of Europeans to Australia, consumer taste has changed to smoked bologna, etc. Thus, Australian meat packers are installing smokehouses and other more advanced procedures for processing.

Wilson Tells More About New Mail Order Program

Wilson & Co., Inc., Chicago, has announced further details of the plan under which it will offer frozen meat, poultry and prepared meals to consumers via mail order.

Beginning April 1 with a special food catalog, Montgomery Ward & Co. will feature Wilson beef, pork, lamb, chicken and turkey and prepared meals known as "Menu-Paks." The portion-controlled foods previously were available only to hotels, restaurants and institutions

serviced by Wilson.

Consumers may order items in three ways: phone orders, retail store catalog service and mail orders. A minimum order of 25 lbs will be required. All orders will be processed quickly and shipped to homes via Railway Express in sturdy containers, Wilson said. The food will be sealed in moisture-proof, airtight wrapping materials and packed in dry ice. Delivery to consumer will be on a "satisfaction guaranteed" basis. Prices on all products will be established on April 1 for the 1960 special food catalog program.

Action Required of Firms Importing Certain Meat

The Animal Inspection and Quarantine Division, Agricultural Research Service, U. S. Department of Agriculture, is compiling a revised list of federally-inspected establishments approved for the receipt and further processing of foreign meat from countries in which rinderpest or foot-and-mouth disease has been declared to exist, S. N. Studer, chief staff officer for import-export products, announced.

Importation of salted cured meat for further processing has not been permitted since last May, but amended regulations do provide for importation of cooked meat under certain restrictions. No change in the regulations is anticipated, according to Studer.

Accordingly, the division's list of establishments approved prior to February 5, 1960, for the receipt and further processing of restricted foreign cured and/or cooked meat is being cancelled, effective March 1. Persons who want their establishments on the revised list must inform the Animal Inspection and Quarantine Division.

Circular Lists Outmoded Beliefs in Meat Curing

Alterations in meat curing practices have resulted in many profound changes in the very nature of the finished products, their stability and even in the basic principles involved in their manufacture. As these advances are introduced, it becomes necessary to discard many ideas and attitudes toward meat curing and understand the principles as they exist with current practices.

The preceding statements are from AMIF Circular 56 entitled

"Some Prejudices and Outmoded Beliefs in Meat Curing" in which Dr. C. F. Niven, jr., associate director of research and education, American Meat Institute Foundation, Chicago, attempts to clarify a number of misleading concepts involving meat curing processes and characteristics of cured meats.

Wo Lar

Statements "that are sometimes heard today and now should be classified as being outmoded or not based upon sound principles" include: "Bacteria are instrumental in the curing and flavor development of hams and sausage;" "Nitrate aids in color development and stability of cured meats;" "Cured meats are more easily sterilized than uncured meats," and "Sugar is a necessary curing agent because it provides good reducing conditions so important for color development."

Other "outdated" statements listed by the circular are: "'Ptomaine' poisoning is caused by eating tainted meats;" "Holding temperature for finished sausage should not be too low because it will result in moisture condensation and slime generation on the product as it is displayed in the retail market," and "Vacuum packaging of cured meats and sausage retards bacterial spoilage."

Since erroneous concepts can lead to processing difficulties and may be responsible for distributor or consumer abuse of a product, they should not be perpetuated.

Dealers Set Convention

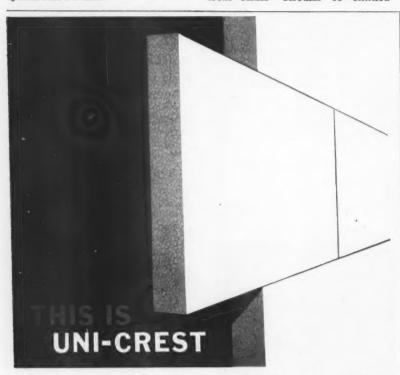
The first annual convention of the National Livestock Dealers Association, Kansas City, Mo., has been set for June 24 and 25 in Lexington, Ky., C. F. Augustine of Lamar, Colo., association president, announced. The meeting will be held in conjunction with the Livestock Marketing Congress sponsored by the National Association of Livestock Auction Markets.

IGA's Beef Sales on Rise

A 63,000,000-lb. increase in the sale of beef during a three-year period was announced recently by Glenn R. Curtis, vice president in charge of perishables for the more than 5,000 IGA food stores, who said the chain's "TableRite" beef sales jumped from 102,000,000 lbs. in 1956 to 165,000,000 lbs. in 1959.

Rhode Island Legislation

A bill to require retail stores to provide scales on which skeptical customers could weigh prepackaged meat was passed by the Rhode Island House of Representatives.



a new, economical, low temperature insulation

Uni-Crest is an extremely lightweight homogeneous white material with a smooth, tough surface. It is composed of minute, individually closed cells, produced by expanding beads of polystyrene. Its inherent properties make it an excellent low temperature insulating material.

Uni-Crest has a low K factor (thermal conductivity) and retains its insulating value indefinitely. Lightweight, strong, flexible, it has excellent bonding characteristics, is non-dusting and non-flaking, and can be cut and handled easily. Uni-Crest is inexpensive, too.

Uni-Crest is available in widths up to 4', lengths to 12', and thicknesses from 1" to 8". Self-extinguishing Uni-Crest is also available in the same sizes. Write today for complete specifications and installation information.

UNICREST DIVISION UNITED CORK COMPANIES 5 Central Avenue, Kearny, New Jersey Since 1907 UNI-CREST

Engineering offices or approved distributors in key cities coast to coast.

World's
Largest
Line!
World's
Largest
Seller!

noded

which

direcation

undarify a

s in-

s and

times

d be

or not

tal in oment e aids ability ts are cured essary ovides npor-

listed

naine'

ainted

e for

e too isture ration red in icuum

saue."

s and ibutor oduct, d.

of the sociaen set ngton, Colo, con-arket-e Na-Auc-

se n the

e-year ly by ent in

sales n 1956

on res to

eptical

kaged de Is-

9, 1960



SuperFlaker Model DF-4. Makes up to 100 lbs. of perfect crushed ice daily. Stores 40 lbs. in selfcontained insulated bin.



Super Flaker Model SF-8 Makes a continuous supply of up to two tons of crushed ice daily . . . ideal for volume ice users! Takes only 5 sq. ft. of floor space.



Super Flaker
Model SF-2F.
Produces a
continuous
flow of up to
550 lbs. of
crushed ice
daily. Similar
models are
also available
with daily
capacities of
350, 1050 and
2000 lbs.



Super Bin with Super Flaker. Choose among 16 models designed as companion units for Scotsman Super Flakers. Model shown stores 750 lbs. of ice.



Super Flaker Model SF-3W-SFA. Makes up to 1050 lbs. per day, stores 350 lbs. Similar models make 200, 350 and 550 lbs. daily.



Model SD-2. Handy drink dispenser makes and stores its own ice . . . up to 550 lbs. per dayi Single-head model also available.

Modernize with Modern Ice...Step up to a

SCOTSMAN!





Super Cuber Model DC-3. Makes up to 50 lbs. of perfect cubed ice daily. Stores 35 lbs. in self-contained insulated bin.



Super Cuber Model SC-200F. Makes up to 225 lbs. per day, stores 150 lbs. Similar model makes 110 lbs., stores 75 lbs.



Super Cuber Model SC-500E. Makes up to 500 lbs. of 100% pure Super Cubes daily. Stainless steel bin stores 400 lbs. of ice.

DOZENS OF SCOTSMAN MODELS FOR EVERY ICE NEED!

SCOTSMAN

Modernize with Modern Ice I

ICE MACHINES



YES! Please send complete details, including new "Ideas on Ice" booklet on Scotsman Ice Machines,

in the second

NAME_

ADDRESS_

CITY____

ZONE___STATE_

MAIL TO: SCOTSMAN ICE MACHINES Queen Products Division, King-Seeley Corporation 22 Front Street, Albert Lea, Minnesota EXPORT OFFICE: 15 William St., New York, N.Y.

THE NATIONAL PROVISIONER, MARCH 19, 1960





saves space, time

Write, Wire or Phone:

1414 WYOMING KANSAS CITY, MISSOURI HArrison 1-6011



Flashes on suppliers

THE LAZAR COMPANY: CY LAZAR, who has been associated with Barliant & Co., Chicago, for the past 10 years, has announced the formation of his own company as broker, sales agent and appraiser in handing all types of machinery and equipment for the meat packing and allied food industries. Offices are at 845 S. Wabash ave., Chicago.

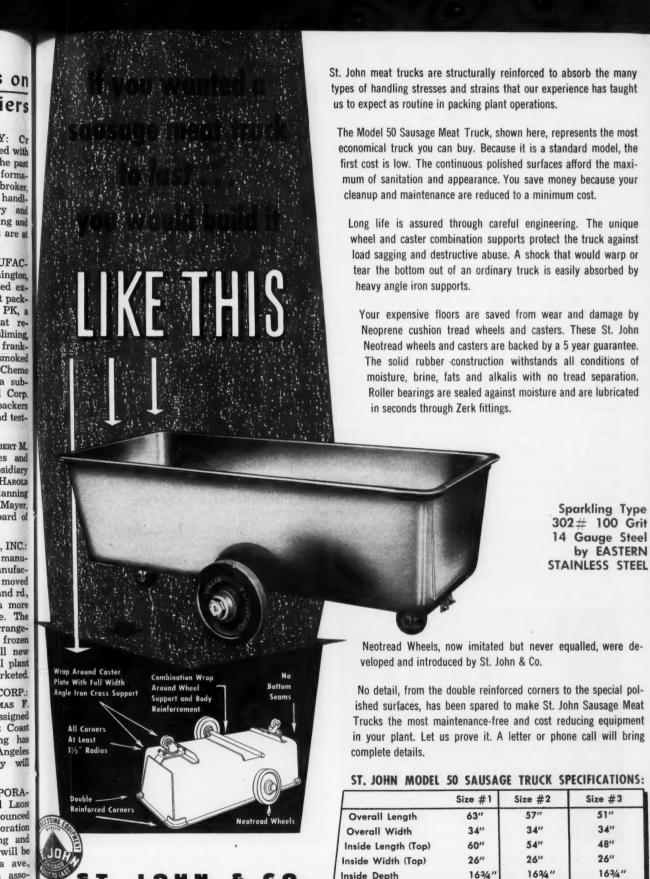
PRESERVALINE MANUFAC-TURING CO.: This Flemington, N. J., firm has been appointed exclusive distributor to the meat packing industry for Chemocide PK, a new microbial inhibitor that reportedly reduces greening, sliming, mold and yeast formation on frankfurters, sausage and other smoked meat products. It is made by Chemo Puro Manufacturing Corp., a subsidiary of Century Chemical Corp. Preservaline is offering packers free samples of the product and testrun information.

KARTRIDG PAK CO.: ROBERT M. BOLZ, vice president of sales and service for this Chicago subsidiary of Oscar Mayer & Co., and HAROLD T. JAEKE, vice president of planning and engineering for Oscar Mayer, have been elected to the board of directors of Kartridg Pak.

SAM STEIN ASSOCIATES, INC: In a major expansion of its manufacturing facilities, this manufacturer of food machinery has moved to a new plant at 1333 Cleveland rd, Sandusky, O., a move which more than triples its plant space. The company will continue its arrangement with Grill Meats Inc., frozen meat processors, whereby all new equipment is tested in actual plant production before being marketed.

AMERICAN VISCOSE CORP.: James C. Irving and Thomas F. McCarthy, Jr., have been assigned sales territories on the West Coast for the film division. Irving has been transferred from Los Angeles to Seattle, while McCarthy will headquarter in Los Angeles.

VAN LEEUWEN CORPORATION: RALPH DICKMAN and LEON B. VAN LEEUWEN have announced formation of this new corporation for the purpose of importing and exporting sausage casings. It will be located at 3609 S. Lituanica ave, Chicago. Dickman has been associated with Oppenheimer Casing Company for the past 30 years in Chicago and Hamburg, Germany.



Inside Depth

14 Gauge Stainless Steel (Standard)

12 Gauge Stainless Steel (Special)

ears in anv. 19, 1960

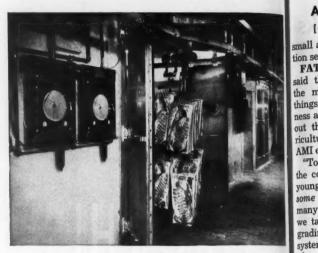
asso-

Casing

5800 SO. DAMEN AVE. CHICAGO 36, ILLINOIS

У

Here are 2 of many good reasons why Taylor FULSCOPE® Controllers are your best buy:



riculti

gradi system of con

cept best.

point

hest.

does

desir

fat, k

"Pri

caus

root amo

fatte

feed

the

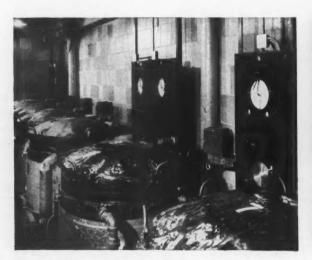
FULSCOPE Wet-and-Dry Bulb Controller on a Smokehouse

SIMPLICITY OF DESIGN Universal unit construction reduces the need for a large spare-parts inventory. Interchangeable component parts . . . continuous adjustment in all control forms . . . maintenance free relay valve . . . accurate measuring systems . . . are only a few of the features which contribute to their successful performance.

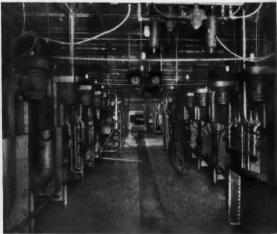
20-YEAR DEPENDABILITY Many FULSCOPE Controllers have been in continuous service for 20 years -with practically no major repairs required. They have been proven under all kinds of operating conditions.

Illustrated here are just three of many such FULSCOPE installations in leading meat packing plants across the country.

FULSCOPE Controllers are adaptable to almost any control problem by the use of any combination of required control mechanisms, in either indicating or recording form. Ask your Taylor Field Engineer for complete details, or write for Catalog 500MP. Taylor Instrument Companies, Rochester, N.Y., and Toronto, Ont.



FULSCOPE Controllers give completely automatic retort control



FULSCOPE Controllers insure uniform Poultry Scalding

Taylor Instruments MEAN ACCURACY FIRST

AMI Directors Meeting

[Continued from page 20]

small additional cost of meat inspection services."

FAT AND QUALITY: Davison said that Institute studies indicate the modern housewife wants two things in regard to meat—tenderness and a minimum of fat. Pointing out that this attitude presents agriculture with a sharp dilemma, the AMI executive commented:

"To provide the eating quality the consumer wants, we must have young animals for tenderness, plus some fat for flavor. Now, I am sure many people have wondered why we take a dim view of government grading and of most other grading systems now in use. The reason is, of course, that grading is based on a 100-year-old, now outmoded, concept that the fattest animal is the best. From the consumer standpoint, the fattest animal is not the best, but the government graders still tell her that it is.

"Our grading systems also set up a target for the producer which doesn't really reflect the consumer's desires. The retailer complains about fat, but he stills tends to want to use the magic words "Choice" or "Prime" to describe his product because they are terms that are firmly rooted with the image of quality

among consumers.

have

0 years

repairs

ler all

y such

pack-

19, 1960

"In some areas of the country, particularly the Far West, where the fattening of cattle is a new business and where most packers are also feeders, this same vested interest is apparent. However, most meat packers realize that except for some addition to flavor and some contribution to tenderness, excessive fat production is an economic waste. Being in the middle between the producer and the consumer, the packer finds it difficult to do too much about it except to "raise the flag" and try to get better thinking and better interpretation of consumer preferences to filter through the entire industry.

"This problem is complicated still further by the fact that American agriculture grows great quantities of feed grains which, when fed heavily to animals, are efficient producers of fat. The meat packing industry, extremely conscious as it is of the responsibility of merchandising products which constitute approximately one-third of the farmers' income, has sought to meet this problem in the case of pork by trimming pork cuts drastically before they reach the retail trade. This practice is now quite general throughout the country. In addition to making pork products more acceptable to the consumer, the fat trimmed off at the packinghouse can be more economically utilized there than elsewhere on the trip from farm to market.

"In addition, we have in the past and presently are engaged in extensive research to try and find artificial methods of tenderization. Some methods, based on the application of enzymes, are already a commercial success. On a relatively small scale, many restaurants are now offering beef that has been tenderized by soaking in vegetable enzymes. These products are frozen to arrest the action of the enzymes and cooked before they are completely thawed. While not yet sufficiently practical to be offered on any scale to the general consumer, the chances of extensive use of enzyme tenderizers is very probable sometime in the future."

POSSIBLE RETAIL TREND: Davison also passed along to the group some of the results of a study made by the Raymond Loewey Co. for the Super Market Institute dealing with better methods of merchandising perishables. Davison said that one observation ran all through the study-evidence of greatly increased demand on the part of consumers for more service and convenience. For example, fresh fruit and vegetables have lost from 25 to 35 per cent of their acceptance during the past ten years to the frozen food counter. They have lost this ground to the frozen package despite the fact that operators have tried to package and present their fresh produce in more convenient form. Davison reported:

"The study pointed out that meats, while offered in infinite variety, need to be sorted out for the consumer. In other words, the housewife should be in a position to go to the stew section to get stewing meats; to the breakfast counter to buy breakfast meats; to the beef counter to buy beef; to the sausage counter to buy sausage, and to the variety meats' counter to buy variety meats. It was also recommended that the package should show the product; carry a picture of it as it should look when cooked, and list a recipe on how to do it.

"The study said that the use of

"The study said that the use of anatomical terms for descriptions of meat cuts is confusing; that grading systems are complicated and meaningless to consumers, and that people rely on the store to provide quality. The Institute's sales and merchandising committee is already at work in an effort to appraise this basic study," Davison said.

Most Wilson Strikers to Return on Seniority Rule

More than 3,000 members of the United Packinghouse Workers of America whose jobs at seven plants of Wilson & Co., Inc., were filled during the long strike against the company will be recalled to work by the end of next week under a binding decision reached by a three-man arbitration board late last week in Chicago.

The board consists of U. S. District Judge Joseph Sam Perry as neutral member, Rabbi Jacob J. Weinstein for the UPWA and Wilson attorney Edward M. Bullard for the

company.

The board held that both the strikers and the workers hired to replace them during the strike are Wilson employes and "shall be assigned to jobs without discrimination in accordance with their seniority rights as determined by the rules which have been operative for a number of years" in the company. "In the application of those rules, all employes, except those charged with unlawful or unprotected activities, are to be treated as if the strike had not occurred."

The job fate of employes charged with unlawful or unprotected activities remains to be decided by the

arbitration board.

Since workers hired during the November-February strike have little seniority, most of the jobs will revert to the strikers. About 1,300 strikers whose jobs had not been filled returned to work after the strike ended last month.

Workers displaced under the arbitration board ruling are to be placed in the status of temporarily laid-off employes "with all of the rights of recall as positions become available," according to the board.

'Prompt Pay' Proposal Hit

A protest against the proposed U. S. Department of Agriculture regulation to require full payment for livestock before the close of the next business day following purchase has been sent to the USDA and all Congressmen from Texas by the Texas Independent Meat Packers Association.

Cowmen to Hear Benson

The 83rd annual convention of the Texas and Southwestern Cattle Raisers Association is set for March 21-23 at the Driskill Hotel, Austin. Secretary of Agriculture Ezra Taft Benson will speak at the March 22 morning session.

ALL MEAT... output, exports, imports, stocks

Meat Output Down; Only Cattle Kill Above 1959

Production of meat under federal inspection for the week ended March 12 fell back after scoring a sizeable recovery the previous week, and was smaller than last year. Meat production last week at 397,000,000 lbs. compared with 408,000,000 lbs. for the previous week and 409,000,000 lbs. last year. Slaughter of all classes of meat animals was down from the week before, with only that of cattle holding an edge over the number last year. Cattle kill was about 16,000 head larger than a year ago, while that of hogs was about 121,000 head below the count for the same 1959 week. Estimated slaughter and meat production by classes appear below as follows:

Week	En	ded		Number	Production			RK . lard)
Mar. Mar.,	12, 5,	1960 1960		M's 335 345	Mil. lbs. 202.3 208.4		Number 1,300 1,325	Production 173.4 176.8
Mar.	14,	1959	*************	319	195.4		1,421	190.8
Week Ended		ded		VE/ Number	L Production		MB AND UTTON	MEAT
				M's	Mil. Ibs.	Number M's	Production Mil. Ibs.	PROD. Mil. Ibs.
Mar.	12,	1960		92	9.7	235	12.0	397
Mar.	5,	1960		92	9.8	245	12.5	408
Mar.	14,	1959		95	9.9	263	13.3	409

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week			AVER		IGHT AND	YIELD (
Week	c en	mea		CAT			но			
				Live	Dressed		Live	Dressed	4	
Mar.	12.	1960		1.050	604		232	133		
Mar.	5,	1960		1,050	604		232	133		
Mar.	14,	1959		1,064	613		235	134		
						SHEE	PAND	LAR	D PI	ROD.
Week	En	ded		CAL	VES	LA	MBS	Per		Mil.
				Live	Dressed	Live	Dressed	cwt.		lbs.
Mar.	12,	1960		185	105	105	51	_		40.3
Mar.	5,	1960		190	107	105	51			42.5
Mar.	14,	1959		185	104	105	51	13.7		45.8

Movement Of Meats Into Storage Slows Down In February; Beef Holdings Drop, While Pork Is Up

M ovement of meats into cold storage slowed down considerably in February compared with such movement in January. Gains in pork inventories were partially offset by decreases in stocks of other meats, especially beef. Total volume of all meats in cold storage at the close of February was 624,255,000 lbs., or about 27,000,000 lbs. larger than a month earlier. The accumulation in February 1959 was about 83,000,000

lbs. Closing February meat inventories were also about 42,000,000 lbs. larger than a year earlier, with gains in both beef and pork.

Beef holdings on February 29 at 180,599,000 lbs. were about 14,000,000 lbs. below volume a month before, but about 7,500,000 lbs. larger than a year earlier and about 12,000,000 lbs. above the five-year 1955-59 average of 168,817,000 lbs. There was no conceivable change in beef stocks in

February last year from those month earlier.

Closing February pork stocks at 356,490,000 lbs. were about 45,000,000 lbs. larger than at the close of January and about 40,000,000 lbs. above volume on February 28 last year. The February accumulation of pork last year was about 78,000,000 lbs. with smaller total inventories involved. Closing February pork inventories, however, fell short of the five-year average of 385,393,000 lbs.

Changes in holdings of other meats varied somewhat, with those of veal smaller than on all other dates and below average. Stocks of lamb and mutton, while down for the month, were larger than last year and above average. Stocks of canned meats decreased in February and were smaller than a year ago, but slightly above average.

U. S. Supplies 75 Per Cent Of U. K. Lard Imports in 1959

United Kingdom lard imports in 1959 reached a postwar high of 377,000,000 lbs., or 48 per cent above the 1958 volume of 255,931,000 lbs. Imports from the United States accounted for 75 per cent of the total, compared with 56 per cent in 1958.

Demand for lard in the U. K. has been stimulated by lower prices and increased use in margarine. Lower U. S. prices and the development of bulk handling has made U. S. lard more competitive with that from the continent. U. K. imports in December were up 63 per cent, and the U.S. shipped 90 per cent of the total.

United Kingdom lard imports by country of origin and per cent of total, annual 1958-59 follow:

	1958		1959
	Quantity	Quantity	Per Cent
U. States	143,915	281,165	74.6
France	35,075	40,984	10.9
Holland	25,436	12,595	3.3
Belgium	24,054	11,228	3.0
Denmark	22,460	17,959	4.8
Sweden	2,690	3,274	0.9
Canada	567	9,643	2.5
Others	1,734	136	-
Totals	255,931	376,984	100.9

Percentages in 1958 by countries listed from top downward were: 56.2, 13.7, 9.9, 9.4, 63. 1.0, 0.2 and 0.8.

U.S. COLD STORAGE MEAT STOCKS, FEBRUARY 29, 1960

	Feb. 29 1960	Jan. 31 1960	Feb. 28 1959	5-Yr. av. 1955-59
	,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, frozen	169,482	182,549	160,401	158,207
Beef, in cure and cured	11,117	12,311	12,657	10,610
Total beef	180,599	194,860	173,058	168,817
Pork, frozen:				
Picnies	9,927	8,727	7,325	*
Hams	72,047	50,253	58,946	*
Bellies	116,581	92,488	86,255	*
Other pork	112,693	112,901	103,902	*
Total frozen pork	311,248	264,369	256,428	307,604
Pork, in cure and cured:				
Bellies		9,453	12,325	*
Other D. S. pork	6,704	7,633	8,360	*
Other cure pork	28,040	30,072	38,838	*
Total cure pork	45,242	47,158	59,523	77,789
Total, all pork		311,537	315,951	385,393
Veal in freezer	8,011	9,442	13,792	13,974
Lamb and mutton in freezer	12,294	14,046	11,053	8,645
Canned meats in cooler	66,861	67,286	68,012	64,765
Total, all meats		597,171	581,866	641,594
On February 29, 1960 the government	held in	cold storage outs	ide of proces	sors' hands,
1,911,000 lbs. of beef and 1,942,000 lbs.	of pork.	*Not reported	separately pri	or to 1957.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

Doard of Trade as	TOHOWS.	340
	Mar. 11 1960	Mar. 4 1960
P. S. lard (a)	5,640,274	5,640,274
P. S. lard (b)	240,332	240,333
Dry rendered lard (a)	1,360,408	1,359,225
Dry rendered lard (b)	1,707,285	1,707,285
TOTAL LARD	8,948,299	8,947,116
(a) Made since October 1	, 1959.	738
(b) Made previous to Oct	ober 1, 1959.	

cks

those ;

stocks a 5,000.000 ries inoork in-,000 lbs. er meats

hose of er dates of lamb for the ast year canned ary and ago, but

ent 1959

000 lbs. ites acne total, 1958. K. has

ces and Lower opment S. lard om the Decem-

nd the e total. orts by cent of

1959 Per Cent 74.6 10.9 3.3 3.0 4.8 0.9 2.5

100.0

(5 hicago

flar. 4 1960 5,640,274 240,332 1,359,225 1,707,285

8,947,116







of Janos. above ast year. of pork ,000 lbs rt of the

oorts in of 377,tabove

y the







ALBUMINOUS BINDER AND MEAT IMPROVER

and still keep quality at high peak

Don't let profits slip through your fingers when bull meat and beef prices are sky high! Reduce bull meat and lean beef with low cost pork trimmings and Super Tietolin and still maintain your binding.

Customers' statements: "2% increase in yield over and above qualities and yield of old Tletolin." That's the miracle of the sensational all-new Super Tietolin.

Approved for use in Federally inspected establishments.

Sole Manufacturers of the Famous

FLAVOR-LOK — Natural and Soluble Seasonings

VITAPHOS — Phosphate for Emulsion Products

VITA-CURAID —The Phosphate Compound for Pumping Pickle

TIETOLIN—Albumin Binder and Meat Improver

SEASOLIN -- Non Chemical Preserver of Color and Freshness





. Wixing Company, Anc.

PROCESSED MEATS . . . SUPPLIES

United States Meat Imports Down In January

Volume of foreign meat entering the United States has eased off somewhat in recent months. Although imports in December were up moderately from the month before, arrivals in January at 70,589,268 lbs. were down from December volume of 78,608,732 lbs. and also below last year's January meat imports of 78,877,730 lbs. U. S. meat imports most of last year have hovered between 80,000,000 lbs. and about 105,000,000 lbs. monthly. Australia again was our largest supplier, having contributed 16,048,015 lbs. of the January total. This was mostly of lower grade beef for processing. U. S. meat imports by country of origin in January are listed below as follows:

	Fresh me	eats and ed	ible offal		Cured	meats-
Country of origin	Beef, Veal Pounds	L & B		ork unds	Beef Pounds	Pork Pounds
Argentina		4,645,86		29,052	163,775	
Brazil		8,6		30,799	391	556,543
Denmark		*****			*******	19,629 6,580
Holland	8,128,630	*****			*******	15,861 10,864
Mexico New Zealand All others	10,349,832	905,5	00	25,802 5,615	1,166 26,500	3,329
Totals—Jan. 1960		5,559,9 4,598,2		91,268 512,985	191,832 14,952,005	612,716 781,846
Country of origin	Beef Pounds	Pork Pounds 104,535	Miscel. Pounds 10.464	Sausage (treated) Pound		Totals Pounds

	anned meat	1	Sausage	General		
Beef Pounds	Pork	Miscel. Pounds	(treated) Pounds	miscel. Pounds	Totals Pounds	
5,867,143	104,535	10,464		118,112	6,512,609	
75,384					16,048,015	
1,557,554				32,960	1,592,014	
15,329	453,372	6,321	3,989	399,925	6,365,251	
23,710	3,609,471	275,495	257,420		4,185,725	
	288,947	677	6,993		· 303.197	
	3,915,534	143,008	8,354	******	4,082,757	
					8,139,494	
					4,386,543	
		******			11,282,300	
506,149					506,149	
	2,208,722	443,368	*******	1.323	2.653,413	
357,425				5,600	363,025	
1,804	28,678	45,364	41,434	11,641	4,168,776	
8,404,498	10,609,259	924,697	318,190	569,561	70,589,268	
7,302,458	10,491,069	1,708,752	61,040	727,844	78,877,730	
	Beef Pounds 5,867,143 75,384 1,557,554 15,329 23,710 	Beef Pork Pounds 5,867,143 104,535 75,384 1,557,554 15,329 453,372 23,710 3,609,471 288,947 3,915,534 28,678 1,804 28,678 8,404,498 10,609,259	Pounds Pounds 10,464 5,867,143 104,535 10,464 75,384 1,557,554 15,539 453,372 6,321 23,710 3,609,471 275,495 3,915,534 143,008 506,149 2,206,722 443,368 357,425 2,206,722 443,368 1,804 2,678 45,384 8,404,488 10,609,259 924,697	Beef Pounds Pork Pounds Miscel. Pounds (treated) 5,867,143 104,535 10,464	Beef Pounds Pork Pounds Miscel. Pounds (treated) Pounds miscel. Pounds 5,867,143 104,535 10,464 118,112 75,384 32,980 32,980 15,5329 453,372 6,321 3,989 399,925 23,710 3,609,471 275,495 257,420 288,947 677 6,993 506,149 3,915,534 143,008 8,334 506,149 2,208,722 443,368 1,323 5,600 1,804 28,678 45,364 41,434 11,641 8,404,498 10,609,259 924,697 318,190 569,561	

U. S. Buys More Lard Last Week

The U. S. Department of Agriculture late last week purchased an additional 3,432,000 lbs. of refined lard. The purchase brought the two-week total to 14,010,000 lbs. Of last week's purchase, 1,632,000 lbs. were to be in one and two-pound prints at 10.83@11.08¢ per lb. and 1,800,000 lbs. in 3-lb. tins costing 13.04@13.09¢ per lb. The current lard purchasing program, intended to help bolster the hog market and its distribution to needy persons and institutions, will be continued until further notice. Additional offers are sought

Steers, a Prime, Choice Choice Good, Good, Bull Comm Canne

Prime: Round Tr. lo Sq. cl Arm

Ribs,. Briske Navel: Flank:

Choice:
Hindq
Foreq
Round
Tr. 1c
Sq. ch
Arm
Ribs,
Brisk
Navel
Flank
Good (i
Sq. c
Roun
Brisk
Ribs
Loins

cow

C&C gr Cow, 3 Cow, 3 Cow, 5 Bull, 5

> Com Utili Can Bull FRESI Choi Goo

Prin Prin Cho Cho Goo

FRES

LOIN

PICN.

THE

MEAT PRODUCTS GRADED

Meat and meat products graded or certified as complying with specifications of the U.S. Department of Agriculture (in 000 lbs.):

Jan. 1960 Beef582,268	Dec. 1959 599,566	Jan. 1959
Veal and calf 11,108		545,662 9,340
Lamb, yearling and mutton 18,798	21,796	28,091
Totals612,174	634,035	583,093
All other meats, lard 13,442 Grand totals625,616	12,512 646,547	11,116 594,209

WEEKLY MEAT BONING

A total of 18,943,475 lbs. of meat was boned in the week ended February 20, the U.S. Department of Agriculture has reported. Of this volume, 11,093,636 lbs. were beef, 6,665,555 lbs. pork and 1,184,284 lbs. were other meat.

DOMESTIC SAUSAGE

DOMESTIC SAUSAC	35
Pork sausage, bulk, din 1-lb. roll30	cl. lb.)
in 1-lb, roll30	@ 361/2
Pork saus., sheep cas.,	
in 1-lb. package49	@53
Franks, sheep casing,	
in 1-lb. package65	@69
Franks, skinless,	
in 1-lb. package	49
Bologna, ring, bulk45	@52
Bologna, a.c., bulk36	@ 401/2
Smoked liver, n.c., bulk 461	2@53
Smoked liver, a.c., bulk 37	@45
Polish sausage,	
self-service pack60	@69
New Eng. lunch spec. 60	@63
Olive loaf, bulk451	2@53
Blood and tongue, n.c. 56	@69
Blood, tongue, a.c451	2@54
Pepper loaf, bulk60	@ 64 1/2
Pickle & Pimento loaf 491	2@53
Bologna, a.c., sliced	01 00 00
6, 7-oz. pack. doz 2.	81@3.60
New Eng. lunch spec., sliced, 6, 7-oz., doz. 3.	000400
	93@4.92
Olive loaf,	09@984
sliced, 6, 7-oz., doz2.	53 @ 3.84 EE @ 4.90
P.L. sliced, 6-oz., doz. 3.	30 @ 4.80
P&P loaf, sliced, 6, 7-oz., dozen2.	70@2 60
o, 7-oz., dozen	10@3.60

DRY SAUSAGE

			-	a	c	l,		1	1	3.)			
Cervelat,	ŀ	10	18	Ē		1	bi	a	n	g	8			1.03@1.05
Thuringer														62@64
Farmer .										,				84@86
Holsteiner														75@77
Salami, B	.C													94@96
Salami, (36	er	10	38	R		1	rt	3	7]	e			1.05@1.07
Salami, c	0	ol	k	e	d									51@53
Pepperoni														85@87
Sicilian .														98@1.00
Goteborg														86@88
Mortadell														

CHGO. WHOLESALE SMOKED MEATS

Wednesday, March 16, 196	0
Hams, to-be-cooked, 14/16	(av.)
wrapped	51
Hams, fully cooked,	
14/16 wrapped	52
Hams, to-be-cooked, 16/18	
wrapped	51
Hams, fully cooked,	
16/18 wrapped	52
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	35
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped .	35
Bacon, No. 1, sliced 1-lb, heat	
seal, self-service pkg	47

SPICES

(Basis Chicago, original bar-

rels, bags, l	bales)	
	Whole	Ground
Allspice, prime	86	96
resifted	99	1.01
Chili pepper		56
Chili powder		56
Cloves, Zanzibar	60	65
Ginger, Jamaica		56
Mace, fancy Banda	3.50	3.90
East Indies		2.95
Mustard flour, fanc;	у	43
No. 1		38
West Indies nutmeg		1.82
Paprika, American,		
No. 1		32
Paprika, Spanish,		
No. 1	0.0	67
Cayenne pepper		63
Pepper:		
Red, No. 1		56
White	. 1.17	1.25
Black	73	75

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

Beef rounds: (Per set)

		CA CA II	
l	Clear, 29/35 mm	1.20@1	.30
	Clear, 35/38 mm	1.25@1	.35
1	Clear, 35/40 mm	1.05@1	.10
1	Clear, 38/40 mm	1.25@1	.35
ı	Clear, 44 mm./up	2.10@2	.25
l	Not clear, 40 mm./dn.		
ı	Not clear, 40mm./up	95@ 1	.05
1	No. 1, 24 in./up	12.0	cn)
	No. 1, 24 In./up	13@	13
1	No. 1, 22 in./up	16@	18
L	Beef middles: Ex. wide, 2½ in./up	(Per	let)
ŀ	Ex. wide, 2/2 in./up	3.60@3	.85
1	Spec. wide, 21/4-21/2 in.		
П	Spec. med. 1%-21/2 in		
L	Narrow, 1% in./dn		
l	Beef bung caps: Clear, 5 in./up	(Ea	ch)
1	Clear, 5 in./up	38@	42
L	Clear, 41/2-5 inch	29@	34
1	Clear, 4-41/2 inch	20@	22
ı	Clear, 31/2-4 inch	16@	19
ı	Beef bladders, salted:		
ì	714 inch/up inflated	(150	91
1	7½ inch/up, inflated 6½-7½ inch, inflated		14
ı	51/2-61/2 inch, inflated	190	14
1			
1	Pork casings: (I 29 mm./down	er na	nk)
П	29 mm./down	4.40@	1.00 E 00
П	29/32 mm	4.35@	9.00
1	32/35 mm	3.20 @	3.30
1	35/38 mm	2.50@	2.70
1	38/42 mm	2.25@	2.50
1	Hog bungs: Sow, 34 inch cut	(Eac	eh)
1	Sow, 34 inch cut	62	g 64
1	Export, 34 in. cut	53	g 57
1	Large prime, 34 in	42	@45
1	Med. prime, 34 in	29	@ 32
1	Small prime	16	@ 22

Hog skips 7@10 Hog runners, green 15@20

heep o								(Per hank
26/28	mm.	٠		٠				.5.35@5.4
								.5.25@5.3
22/24	mm.							.4.15@4.2
20/22	mm.							.3.65@3.7
18/20	mm.							.2.70@2.8
16/18	mm.					۰		.1.35@1.4

CURING MATERIALS
Nitrite of soda. in 400-lb. Cwt. bbls., del. or f.o.b. Chgo \$11.8
Pure refined gran. nitrate of soda 5.5
Pure refined powdered nitrate
of soda 1.55 Salt, paper sacked, f.o.b.
Chgo. gran. carlots, ton 30.30 Rock salt in 100-lb.
bags, f.o.b. whse., Chgo 28.30
Sugar: Raw, 96 basis, f.o.b. N.Y 6.10
Refined standard cane gran., delv'd. Chgo 9.39
Packers curing sugar, 100-
lb. bags, f.o.b. Reserve, La., less 2%
Cerelose, (carlots, cwt.) 7.41
Ex-warehouse, Chicago 7.58
SEEDS AND HERBS
(Lel, 1b.) Whole Ground

SEEDS AND HERB	
(Lcl, lb.) Whole	Ground
Caraway seed 28	33
Cominos seed 50	35
Mustard seed	
fancy 23	
yellow Amer 17	-
Oregano 37	46
Coriander,	
Morocco, No. 1 20	24
Marjoram, French 54	60
Sage, Dalmatian,	

FRESH MEATS ... Chicago and outside

CHIC	AG	0
March	15.	1960

teers, gen. range: Prime, 700/800	none qtd.
Choice, 500/600	441/2
Choice, 600/700	44 @441/2
Choice, 700/800	431/2@44
Good, 500/600	411/2
Good, 600/700	411/2
Bull	
Commercial cow	331/6
Canner-cutter cow	

Week

gricul-

sed an

refined e two-Of last s. were prints 800,000 213.09¢

chasing bolster

ibution tutions er nosought.

DED aded or specifinent of

c. Jan. 9 1959 6 545,662 3 9,360 6 28,091 5 583,093

IG of meat d Febnent of

Of this

e beef,

284 lbs.

Per hank) 5.35@5.45 5.25@5.33 4.15@4.25 3.65@3.73 2.70@2.80 1.35@1.45

. Cwt.

itrate ... 8.65

go 28.50 6.10

RBS

le Ground 28 33 50 55

19, 1960

PRIMAL BEEF CUTS

Prime:	(lb.)
Rounds, all wts55	@ 56
Tr. loins, 50/70 (lcl) 88	@1.10
8g. chux, 70/90	42
Arm chux, 80/110391/	2@40
Ribs,. 25/35 (lel)64	@70
Briskets (lcl)33	@34
Navels, No. 112	@ 121/2
Flanks, rough No. 1	121/2
Choice:	
Hindqtrs., 5/800521	2@53
	37
Rounds, 70/90 lbs	531/2
Tr. loins, 50/7072	
Sq. chux, 70/90	42
Arm chux, 80/110391	
Ribs, 25/30 (lel)58	@62
Ribs, 30/35 (lcl)56	@59
Briskets (lcl)33	
Navels, No. 112	
Flanks, rough No. 1	121/2
Good (all wts.):	
Sq. chucks	@42
Rounds	@53
Briskets32	@ 33
Ribs49	
Loins, trim'd61	@ 64

COW, BULL TENDERLOINS

C&C	grade, fre	sì	1			G	J	o	b	lots, lb.)	
Cow,	3 lbs./do	w	n	ı						80@ 85	
Cow,	3/4 lbs.									93@ 99	
Cow,	4/5 lbs.									1.00@1.05	
	5 lbs./up										
Bull,	5 lbs./up							,		1.14@1.18	

CARCASS LAMB

		44	@ 47
		43	@ 4516
		45	@48
		44	@ 47
		43	@ 4515
		41	@46
	 		44

REEF PRODUCTS

(Frozen, carlots, lb.)	1
Tongues, No. 1, 100's	32
Tongues, No. 2, 100's	291/2
Hearts, regular 100's	19n
Livers, regular, 35/50's	233/4
Livers, selected, 35/50's	29½n
Tripe, cooked, 100's	71/2n
Tripe, scalded, 100's 6	@ 61/4
Lips, unscalded, 100's .	10b
Lips, scalded, 100's	131/2
Melts	5
Lungs 100's	534
Udders, 100's	53/4

FANCY MEATS

Beef tongues,	(lb.
corned, No. 1	. 3
corned, No. 2	. 3
Veal breads, 6/12-oz	1.3
12-oz./up	1.5
Calf tongues, 1-lb./dn.	30@3

BEEF SAUS, MATERIALS

FRESH	
Canner-cutter cow meat,	(lb.)
barrels45	1/2@46
Bull meat, boneless,	
barrels	49
Beef trimmings,	
75/85%, barrels,35	@ 351/2
Beef trimmings,	
85/90%, barrels	39
Boneless chucks,	
barrels	51/2@46
Beef cheek meat,	
trimmed, barrels	301/4 r
Beef head meat, bbls.	28n
Veal trimmings,	
boneless, barrels	41

VEAL SKIN-OFF

(Lel., lb.)
Prime, carcass, 90/12057@6
Prime, carcass, 120/15056@6
Choice, carcass, 90/12053@5
Choice, carcass, 120/15052@5
Good, carcass, 90/15047@5
Commercial, 90/19040@4
Utility, carcass, 90/19036@4
Cull carcass, 60/12530@3

BEEF HAM SETS

Insides, 12	up. lb.	 541/2@55
Outsides, 8 Knuckles,	/up, lb.	 521/2 @ 53 541/2 @ 55
n-nominal,		5172650

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles Mar. 15	San Francisco Mar. 15	No. Portland Mar. 15
FRESH BEEF (Carcass):	Mat. 10	mar. 10
Choice, 5-600 lbs\$44.00@46.00	\$46.00@47.00	\$45.50@46.50
Choice, 6-700 lbs 43.00@45.00	44.00@46.00	44.50@46.00
Good, 5-600 lbs 42.00@44.00	43.00@44.00	43.50@45.00
Good, 6-700 lbs 39.00@42.00	42.00@43.00	43.00@44.00
COW:		
Commercial, all wts 33.00@36.00	35.00@38.00	37.00@38.50
Utility, all wts 32.00@35.00	30.00@34.00	36.00@37.50
Canner-cutter 29.00@32.00	30.00@32.00	34.00@36.00
Bull, util. & com'l 37.00@41.00	38.00@40.00	40.00@42.00
RESH CALF: (Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down 47.00@50.00	None quoted	43.00@53.00
Good, 200 lbs./down 46.00@49.00	48.00@52.00	41.00@51.00
LAMB (Carcass):		
Prime, 45-55 lbs 41.00@43.00	43.00@46.00	45.00@47.00
Prime, 55-65 lbs 38.00@41.00	40.00@43.00	None quoted
Choice, 45-55 lbs 41.00@43.00	43.00@46.00	45.00@47.00
Choice, 55-65 lbs 38.00@41.00	40.00@43.00	None quoted
Good, all wts 37.00@39.00	40.00@45.00	44.00@46.00
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)
135-175 lbs. U.S. No. 1-3 None quoted	None quoted	25.00@27.00
LOINS:		
8-10 lbs	48.00@50.00	46.50@51.00
10-12 lbs. 45.00@49.00	50.00@52.00	46.50@51.00
12-16 lbs 45.00@49.00	46.00@50.00	46.50@51.00
PICNICS: (Smoked)	(Smoked)	(Smoked)
4- 8 lbs 29.00@35.00	28.00@32.00	30.00@35.00
HAMS:		
12-16 lbs 45.00@53.00	48.00@52.00	48.00@53.00
16-18 lbs	46.00@48.00	47.50@51.00

NEW YORK

March 15, 1960

CARCASS BEEF AND CUTS

Prime steer: Carcass, 6/700 Carcass, 7/800	ac	1 lb.)
Carcass, 6/700	4716	@50
Carcass, 7/800	4716	@5014
Carcass, 8/900	47	@50
Carcass, 8/900 Hinds, 6/700	58	@64
Hinds, 7/800	57	@63
Rounds, cut across,		9 00
flank off	55	@59
Rds., dia. bone, f.o		
Short loins, untrim,		
Short loins, trim	1.1!	@ 1.40
Flanks	1416	@18
Ribs	57	@66
Armchucks	42	@ AR
Briskets	36	@49
Plates	13	@17
Choice steer:	. 20	61,
Carcass, 6/700	461/2	@4814
Carcass, 7/800	451/2	@47
Carcass, 8/900	45	@46
Hinds, 6/700	.55	@59
Hinds, 7/800	5314	@58
Rounds, cut across, flank off	,	000
flank off	5414	@58
Rds., dia. bone, f.o	55	@59
Short loins, untrim.		
Short loins, trim	80	@ 95
Short loins, trim Flanks	14	@18
Ribs	51	@58
Armchucks	43	@58 @46
Briskets		
Plates		
Good steer:	. 1272	@ T1
Carcass, 5/700	4914	CAR
Carcass, 7/800	4372	@ 45
Hinds, 6/700	.43	@40
Hinds, 6/700	.31	@ 55
Hinds, 7/800 Rounds, cut across,	. 50	@ 24
flank off	891/	@ 89
Rds., dia. bone, f.o.	. 33 1/2	@50
Short loins, untrim	. 50	@ 39
Short loins, trim Flanks	.70	@ 10
Dibe	47	@ 18
Ribs	.47	@ 34
Armenueks	. 42	@ 46

FANCY MEATS

	LARCA	22	PERM	100	
				Gel.,	1b.)
Prime,	35/45 .		4	17 @	50
Prime,			4		50
Prime,	55/65 .			15 @	48
Choice,					50
Choice,	45/55 .			44 @	48
Choice,	55/65 .				45
Good, 3	35/45			44 @	46
	15/55				45
Good.	55/65			41 @	43
	(Carl	lots,	lb.)		
Choice,	35/45 .		4	16 @	49
Good,	45/55			43 @	45
	55/65 .				46
	CARC	ASS	BEE	F	
	(Carl	ots,	1b.)		
Steer.	choice,	6/70	00	451/2@	46
Steer.	choice,	7/80	00	141/2 @	45
	choice,				
Steer,	good, 6	700		421/2@	431/2
	good, 7				
	good, 8/				

PHILA. FRESH MEATS

March 15, 1960	
Prime steer: (lcl.	1b.)
Carcass, 5/700491/2	@51
Carcass, 7/90048	@491/2
Rounds, flank off57	@59
Loins, full, untr.,63	@66
Loins, full, trim84	@88
Ribs, 7-bone65	@68
Armchux, 5-bone42	@45
Briskets, 5-bone34	@36
Choice steer:	
Carcass, 5/70046	@48
Carcass, 7/90045	@471/2
70 d- 61166 HE	@ FO

Rounds, flank off55	@58
Loins, full, untr.,53	@56
Loins, full, trim,65	@68
Ribs. 7-bone54	@ 59
Armchux, 5-bone42	@44 .
Briskets, 5-bone34	@36
Good steer:	_
Carcass, 5/700431/2	@451/2
Carcass, 7/900421/2	@45
Rounds, flank off53	@55
Loins, full, untr.,46	@ 50
Loins, full, trim60	@65
Ribs, 7-bone50	@53
Armchux, 5-bone41	@42
Briskets, 5-bone34	@36
COW CARCASS:	
Comm'l. 350/70036	@38
Utility 350/700351/2	@38
Can-cut 350/70036	@38
VEAL CARC: Choice	Good
60/90 lbs55@59	
90/120 lbs57@60	50@54
120/150 lbs56@59	
	Choice
35/45 lbs49@51	
45/55 lbs47@49	
55/65 lbs43@47	43@47

CHGO. PORK SAUSAGE MATERIAIS EDESH

MAIENIALS	LEGIT
Pork trimmings:	(Job lots
40% lean, barrels	15
50% lean, barrels	17
80% lean, barrels	33
95% lean, barrels	37
Pork, head meat	28
Pork cheek meat	
trimmed, barrels	33
Pork cheek meat,	
untrimmed	28

Phila., N. T. Fresh P	OFK
PHILADELPHIA: (local, le	el. 1b.)
Reg., loins, 8/1247	@ 52
Reg., loins, 12/1646	
Boston Butts, 4/833	@35
Spareribs, 3/down38	@41
Skinned hams, 10/12 .43	
Skinned hams, 12/14 43	
Pienies, S.S. 4/6281/2	@32
Picnics, S.S. 6/826	@28
Bellies, 10/14221/2	
NEW YORK: (Box lot	
Reg. loins, 8/1245	
Reg. loins, 12/1644	
Hams, sknd., 12/1644	
Boston butts, 4/832	
Regular picnics, 4/8 28	
Spareribs, 3/down37	@43

CHGO. FRESH PORK AND

PORK PRODUCTS	
March 15, 1960	
Hams, skinned, 10/12	41
Hams, skinned, 12/14	41
Hams, skinned, 14/16	41
Picnies, 4/6 lbs	2514
Picnics, 6/8 lbs	24
Pork loins, boneless	65
Shoulders, 16/dn	27
(Job lots, lb.)	
Pork livers	13
Tenderloins, fresh, 10's 68	@ 69
Neck bones, bbls101/2	@ 1114
Feet, s.c., bbls 9	

OMAHA, DENVER MEATS

(Carcass cariots, cwt.)
Omaha, March 16, 1960
Choice steer, 6/700\$43.25@43.75
Choice steer, 7/800 42.75@43.25
Choice steer, 8/900 41.75@42.25
Good steer, 6/800 40.25@41.25
Choice heifer, 5/700 . 42.25@42.50
Good heifer, 5/700 38.50@39.00
Cow, C-C & util 32.00@32.50
Denver, March 16, 1960
Choice steer, 6/700 43.00@43.50
Choice steer, 7/800 42.50@43.00
Choice steer, 8/900 42.00
Choice steer, 9/1000 . 40.50
Good steer, 6/800 40.50
Choice helfer 5/700 41.75@42.50

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service CASH PRICES

> (Carlot basis, Chicago price zone, March 16, 1960) BELLIES SKINNED HAMS

F.F.	A	1		0	ľ	Í	r	e	9	h				F	r	01	ten	
411/2	0	9	4	2							10/12					4	1	
41						 					12/14					4	1	
401/2																	01/2	
401/2											16/18					4	01/2	
											18/20					4	01/2	
391/2											20/22					3	91/2	
39											22/24						.39	
											24/26						.39	
																	.39	
											p, 2s							

F.F.A. or	fresh		Frozen
201/2n		6/8	20½n
231/2		8/10	231/2
24		10/12	24
231/2		12/14	231/2
		14/16	22
211/2		16/18	
191/2		18/20	191/2
D.S. BRA	NDED	BELLI	ES (CURED)
n. q		20/25	17½n
n. q		25/30	17½n
G.A. froz	., fresh		D.S. Clear
		20/25	16½n
		25/30	
141/2		30/35	16
		35/40	
140		40/50	

		220 lbs.— alue		240 lbs.— alue	-240-270 lbs Value			
	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield		
Lean cuts		\$17.05 5.48 2.71	\$11.36 3.99 1.77	\$15.83 5.62 2.47	\$10.92 3.63 1.58	5.02		
Cost of hogs Condemnation loss Handling, overhead	15.31 .07 2.31		15.66 .07 2.10		15.47 .07 1.89			
TOTAL COST TOTAL VALUE Cutting margin Margin last week	17.67 —.02	25.27 25.24 —.03 —.20	17.83 17.12 71 63	24.93 23.93 —1.00 —.89	17.43 16.13 1.30 1.28	22.42 		

MARGINS ON LIGHT HOGS BETTER THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

costs presented an irregular pattern in cutout margins

this week. Changes, while insignificant, tended to favor

the lightweight porkers the most. The sharper rise in

the market on the two heavier classes tended to nullify

Shifts in pork prices in their relationship to live hog

F.F.	į	1	(0	r		í	r	e	s	h							3		r	02	e	n
241/2							a					4/6									2	41	6
23	,							٠		٠		6/8										. 5	13
22												8/10										. 5	22
22		۰										10/12										. 5	22
22n			1	ř.	£	. 1	R.		8	1	u	p 2's i	n				2	1	1,	6	6	02	2
221/2						£	r	e	S	h	1	/up 2	's	1	lr	1					Y	1.0	1.

FAT BACKS

FRE	SH PORK CUTS
Job Lot	
	Loins, 12/dn421/2@43
421/2@43	Loins, 12/1641@4114
	Loins, 16/2037b
36	Loins, 20/up36
311/2	Butts, 4/830
	Butts, 8/1227n
28	Butts, 8/up27n
34	Ribs, 3/4n35
29	Ribs, 3/5281/2
20	Ribs, 5/up18

Frozer	1		¢)1	•		ť	n	e:	sh					C	'n	L	re	e	đ
61/4n		٠									6/8									7
61/4n											8/10									7
61/4n	٠										10/12									8
8n											12/14							8	1	5
81/2n						٠					14/16					. 1	9	1/	61	n
81/2n	۰										16/18								1	0
81/2n											18/20								1	0
8½n	۰										20/25								1	0

OTHER CELLAR CUTS

11½.....Sq. Jowls, boxed ...n.q. 9.....Jowl Butts, loose ...9½n 9½n....Jowl Butts, boxed ...n.q.

Frozen or fresh

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	Mar. 15	Mar. 15	Mar. 15
lbs. cartons	13.50@16.00	15.00@16.00	13.50@16.00
0-lbs. cartons & cans	12.00@14.00	13.00@15.00	None quoted
ierces	11.00@12.50	12.50@14.50	10.50@14.0

LARD FUTURES PRICES

(Drum contract basis) FRIDAY, MARCH 11, 1960

	Open	High	Low	Close
Mar.	8.60	8.65	8.60	8.65b
May	8.95	9.02	8.95	9.00a
July	9.25	9.30	9.25	9.30
Sept.	9.50	9.50	9.50	9.50
Oct.	9.60	9.60	9.60	9.60
Sale	es: 880,00	00 lbs.		

LARD FUTURES PRICES (Loose contract basis) FRIDAY, MARCH 11, 1960

	Open	High	Low	Close
Mar.				7.50b63
May				7.85b-8.00
July				8.05b20
Sept.	8.25	8.25	8.25	8.25
Sal	es: 24	0,000 11	os.	

Mar.					7.50b63a
May					7.85b-8.00a
July					8.05b20a
Sept.	8.	.25	8.25	8.25	8.25
Sale	es:	240	,000 1	bs.	
Ope	n	int	erest	at cle	ose. Thurs.,
					1 Sept., 50

PACKERS' WHOLESALE

LAKD PRICES	
Wednesday, March 16, 1960	
Refined lard, drums, f.o.b. Chicago\$11.25	
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago 11.75	
Kettle rendered, 50-lb. tins, f.o.b. Chicago 12.75	
Leaf, kettle rendered,	
drums, f.o.b. Chicago 12.25 Lard flakes 12.00	
Neutral, drums, f.o.b. Chicago	
Standard shortening, N. & S. (del.) 17.25	
Hydrogenated shortening,	
North & South, drums 17.50	

Wednesday, March 16, 1960 ude cottonseed oil, f.o.b. Valley Valley Southeast 9½n 9½n 9¾ @ 9¾n Southeast 9½ Texas 9½ 9½ Corn oll in tanks, 1.0-b. mills 13½ Soybean oil, 1.0-b. Pacific Coast 16½ Peanut oil, 1.0-b. pacific Coast 16½ Cottonseed foots: Cottonseed foots: Midwest, West Coast

OLEOMARGARINE

30-lb. cartons 24%
Milk churned pastry,
750-lb. lots, 30's 23½
Water churned pastry,
750-lb. lots, 30's 22%
Bakers, steel drums, tons 16%

241/4

VEGETABLE OILS

(F.O.

Ungrou

DIGE

Wet r Low Med. High

Feath

Mediu

Trim Pigsk

Winte c.a. Winte Cattle Winte

Open interest at close, Thurs., Mar. 10: Mar., 21; May, 200; July, 164; Sept., 106; and Oct., 19 lots.

0.01	OHUM!	MM		1700
Mar.	8.67	8.70	8.67	8.70
May	9.02	9.07	9.02	9.07
July	9.30	9.37	9.30	9.37
Sept.	9.60	9.60	9.60	9.60a
Oct.	9.62	9.65	9.62	9.65

MONDAY, MARCH 14, 1960

May	9.02	9.07	9.02	9.07
July	9.30	9.37	9.30	9.37
Sept.	9.60	9.60	9.60	9.60a
Oct.	9.62	9.65	9.62	9.65
Sale	s: 960,0	000 lbs.		
Ope	n inter	est at c	lose, Fri	., Mar.
11: M	ar., 22	May.	198: Jul	у. 165:
Sept.,	107; a	nd Oct.	, 23 lot	S.

Mar.		٠			٠		۰	۰		7.50b	63a
May		٠			٠					7.75b	-8.00a
July							٠			7.92b	-8.20a
Sept.					٠			0		8.28b	30a
Sales	:	n	one								
Open	1	m	ter	e	sí	 at	c	1	ose	Fri.	Mar.
11: Jul											

WEEK'S LARD PRICES

		_			tins
		()	Bd. Trac	ie) Mkt.)	Mkt.)
far.	11		8.65n	7.62	10.00n
			8.70n	7.62b	10.00n
				7.62b	10.00n
				7.75	
Mar.	17		8.80n	7.75	10.25n
			1/2c to	all price	es end-

n	OLEO OILS
d-	Prime oleo stearine, bags or slack barrels 10¼ Extra oleo oli (drums) 15 Prime oleo oli (drums) 14¼@14½

30-lb. cartons

TUESDAY, MARCH 15, 1960

Mar.	8.85	8.85	8.75	8.75b
May	9.10	9.15	9.02	9.07
July	9.40	9.40	9.30	9.37
Sept.	9.57	9.62	9.57	9.60a
Oct.				9.65b
Sale	w 1.000	000 15-		

TATERA	0.00			0.0.0	-
July				8.00b-	.20a
Sept.	8.35	8.35	8.35	8.35	
Sale	es: 120	,000 11	os.		
Ope	n int	erest	at	close. B	don.,
Mar.	14: Ju	ly, 1;	and S	Sept. 54	lots.

TUESDAY, MARCH 15, 1960

Mar. ... 7.50b- .63a

HOG-CORN RATIOS COMPARED

n-nominal, a-asked, h-bid

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Mar. 12, 1960 was 13.5, the U.S. Department of Agriculture has reported. This ratio compared with the 12.9 ratio for the preceding week and 13.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.138, \$1.126 and \$1.198 per bu. during the three periods, respectively.

Open interest at close, Mon., Mar.14: Mar., 21; May, 194; July, 163; Sept., 107; and Oct., 23 lots. WEDNESDAY, MARCH 16, 1960

WEDNESDAY, MARCH 16, 1960

Mar.	8.80	8.80	8.77	8.80b
May	9.12	9.15	9.05	9.15
July	9.40	9.40	9.37	9.40
Sept.	9.65	9.65	9.65	9.65
Oct.				9.75b
Sale	ng: 880.	000 lbs.		

Mar.						0		0		7.50b-		
May										8.00b-	.35a	
July										8.10b-	.20a	
Sept.	8.	.4	10	8	d	10	8.	d	10	8.40		
Sale	g:	1	20.	.00	n	11	S.					

Open interest at close, Tues., Mar. 15: July, 1; and Sept., 54 lots.

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futur	res in
New York were as follows:	
Mar. 11-Mar., 11.35b-39a;	May.
11.61; July, 11.72; Sept., 11.	69-68;
Oct., 11.59; Dec., 11.56;	Mar.,
11.60b; May, 11.60b; and	July,
11.65b.	
Mar. 14-Mar., 11.45b 48a;	May,
11.65b-66a; July, 11.78;	Sept.

11.65b-66a; July, 11.78; Sept. 11.78; Sept. 11.78; Sept. 11.63; Mar., 11.75b; May, 11.75
77a; and July, 11.77b-85a. Mar. 15—Mar., 11.74b-88; May, 11.76; Sept. 11.76; Oct., 11.62; Dec., 11.58b-60a; Mar. 16.65b-78; May, 11.65b; and July, 11.76b; Mar. 16-May, 11.65b; May, 11.65b; May, 11.65b; Mar. 16-May, 11.65b

11.65b.

Mar. 16—May, 11.58; July, 11.6871a; Sept., 11.62b-66a; Ott., 11.88.
Dec., 11.54b-57a; Mar., 11 63b; M3v.
11.64b; and July, 11.64b
Mar. 17— May, 11.57-56; July,
11.66; Sept., 11.60b-62a; Oct., 11.58b
Dec. 11.54; Mar., 11.58b-65a; May,
11.58b; and July, 11.58b.

THE

Open interest at close, Tues., Mar. 15: Mar., 19; May, 199; July, 164; Sept., 107; and Oct., 23 lots. THURSDAY, MARCH 17, 1960

Mar.	8.82	8.82	8.80	8.82
May	9.15	9.15	9.07	9.07
July	9.40	9.45	9.35	9.35
Sept.				9.67b
Oct.				9.75b
Sale	s: 2,00	0,000 lb	8.	

THURSDAY, MARCH 17, 1960

Open interest at close, Wed., Mar. 16: Mar., 18; May, 200; July, 165; Sept., 107; and Oct., 23 lots.

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

e

EEK

day)

ve hog

argins

favor

rise in

nullify

hogs.

70 lbs.-

per cwt. fin. yield

\$15.20 5.02 2.20

24.20 22.42 --1.78 --1.76

ES

LS

1960

946 94n 4@ 94n

% @ 7%n 16% 14n

NE

SEED 5

19, 1960

Portland

ar. 15 50@16.00

e quoted 50@14.00

alue

(F.O.B. Chicago, unless otherwise indicated) Wednesday, March 16, 1960 BLOOD

amme	onia,	b	u	ıl	k		۰		٠			۰	۰	۰	۰				0	0	5.25n
DIGE	STER	;	ş	E	E	I)		T	1	4	N	11	K	A	V	G	E	ì		MATERIALS
Wet re	ndere	d			u	n	g	r	01	u	n	d	l,		1	o	0	S	e		
Low	test																				5.75n
Med.	test		٠		٠										۰		٠	٠		•	5.50n

PACKINGHOUSE FEEDS

Carlots, to	
50% meat, bone scraps, bagged \$75.00@ 82.5	50
50% meat, bone scraps, bulk 72.50@ 75.0	00
60% digester, tankage, bagged 77.50@ 85.	00
60% digester, tankage, bulk 75.00@ 77.	50
80% blood meal, bagged 100.00@120.	00
Steam bone meal, 50-lb, bags	
(specially prepared) 102.	50
60% steam bone meal, bagged 90.	00

FERTILIZER MATERIALS Feather tankage, ground, per unit ammonia (85% prot.) *4.75

Hoof meal, per unit of ammonia	†6.75
DRY RENDERED TANKAGE	
Low test, per unit prot	1.40n
Medium test, per unit prot	1.35n
High test, per unit prot	1.25n

GELATINE AND GLUE STOCKS Bone stock, (gelatine), ton Cattle jaws, feet (non-gel), ton Trim bone, ton Pigskins (gelatine), lb. Pigskins (rendering) piece ANIMAL HAIR 14.50 1.25@ 3.25 3.25@ 7.50 65% 7½@ 12½

ANIMAL HAIR		
Winter coil, dried,		
c.a.f. mideast, ton		60.00
Winter coil, dried, midwest, ton		55.00
Cattle switches, piece	2@	31/2
Winter processed (NovMar.)		

gray, lb. none qtd. *Del. midwest, †del. east, n—nom., a—asked.

TALLOWS and GREASES

Wednesday, March 16, 1960

Decided firmness was evident in the inedible tallow and grease market late last week, as offers were scarce. Choice white grease, all hog, sold at 6%c, c.a.f. New York, and the same price was bid for additional stock. Bleachable fancy tallow was bid at 5%@61/sc, New York, and price depended on quality of material. Indications of 61/4c, c.a.f. East were also heard on high titre stock. Some choice white grease, all hog, sold at 61/2c, c.a.f. Avondale, La.

Bleachable fancy tallow sold at 51/2c, special tallow at 47/8c and yellow grease at 41/2@45%c, all c.a.f. Chicago. Prime tallow traded at 51/4c, and additional tanks of special tallow at 4%c, c.a.f. Chicago.

Scarcity of offers at the start of the new week kept the market in a strong position, and some material changed hands at higher price levels. Bleachable fancy tallow sold at 5%@ 5%c, prime tallow at 5% @5%c, special tallow at 5c and yellow grease

at 43/4c, all c.a.f. Chicago, B-white grease also traded at 5c, c.a.f. Chicago. Choice white grease, all hog, sold at 63/4c, c.a.f. New York, and at 65/8c, c.a.f. Avondale.

Choice white grease sold at 53/4c, delivered Chicago. Off-yellow grease sold at 4%c, c.a.f. Chicago. Original fancy tallow was reported at 65%c, c.a.f. New York. Yellow grease was bid at 51/2@5%c, c.a.f. East, and special tallow at 53/4c. Edible tallow sold at 73/4c, c.a.f. Chicago, and Chicago basis, and some sold at 71/8c, f.o.b. Denver. Edible tallow was also bid at 71/4@73/sc, f.o.b. River points.

The inedible market maintained its strong undertone at midweek, and some stock sold at higher prices. Bleachable fancy tallow traded at 5\%c, No. 1 tallow at 4\%c and yellow grease at 43/4@47/sc, c.a.f. Chicago. Special tallow sold at 51/8c, c.a.f. Chicago. Bleachable fancy tallow was bid at 61%@614c, c.a.f. New York, the outside price on hard body stock. Choice white grease, all hog, met inquiry at 6%c, New York, with offers at 7c.

Edible tallow was bid at 7%c, f.o.b.



River points, and it was reported that some edible tallow changed hands at 7%c, c.a.f. Chicago and Chicago basis. Special tallow was bid at 53/4@57/sc, and yellow grease at 51/2@55%c, c.a.f. New York. Edible tallow was available at 71/4c, f.o.b. Denver, with bids at 71/8c, the last reported sale price. Additional movement of inedibles was recorded later. House grease sold at 41/2c, off-special tallow at 51/8c, yellow grease at 47/8c, regular special tallow at 51/4c and prime tallow at 51/2c, all c.a.f. Chicago. A few tanks of edible tallow sold at 71/4c, f.o.b. Denver.

TALLOWS: Wednesday's quotations: edible tallow, 7%c, f.o.b. River, and 7%c, Chicago basis; original fancy tallow, 6c; bleachable fancy tallow, 5%c; prime tallow, 5%c; special tallow, 5%@5%c; No. 1 tallow, 4%c; and No. 2 tallow, 4%c.

GREASES: Wednesday's quotations: choice white grease, all hog, 5\(^3\)4c; B-white grease, 5\(^1\)4c; yellow grease, 4\(^1\)4c; and house grease, 4\(^1\)4c.

EASTERN BY-PRODUCTS

New York, March 16, 1960 Dried blood was quoted today at \$4.25@4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50@4.75 per unit of ammonia and dry rendered tankage was priced at \$1.20@1.25 per protein unit.

Changes Made in Loose Lard Futures Contract

Members of the Chicago Board of Trade recently adopted some proposed changes in the loose lard futures contract, it was announced by Robert C. Liebenow, president of the exchange.

The most important changes, according to Don Lynch, manager of the loose lard department, are: 1) a change in the freight basis to "c.a.f." from the present "adjusted" Chicago to New York basis; 2) delivery by means of demand certificates in addition to delivery by shipping certificates; 3) no trading in the last 10 business days of the current delivery month, and 4) last delivery day will be the fifth business day preceding the last business day of the delivery month, instead of permitting delivery up to and including the last business day.

Trading in the new lard contract began on February 10, in futures contracts maturing in May, 1960 and subsequent delivery months.

The changes in the loose lard contract were proposed and adopted, Lynch says, "because they will enable the contract to furnish an improved hedging medium for producers and refiners of bulk lard."

CHICAGO HIDES

Wednesday, March 16, 1960

BIG PACKER HIDES: The big packer hide market was active last week, with steady prices the rule. Volume was estimated at over 100,-000 pieces, with dealers, exporters and domestic tanners buying.

Light native cows were fairly active, as St. Paul types sold at 19c, Milwaukee's at 19½c and River's at 20c. Also some St. Joseph stock brought 21½c, all February-March takeoff. Kansas City 30/45-lb. light native cooler cows, March production, sold at 31c. A few River native bulls also sold steady at 11½c, and some brands 1c less.

As the new week opened, most selections were in demand at firm prices. Packers were accumulating stocks, with no action reported up to the close of the day. On Tuesday, about 20,000 hides sold at ½c advances. Heavy native steers brought 13½@14c, heavy native cows, 15½@16c; branded steers, 12c; and butts and Colorados, 11½c. Denver and Austin branded cows sold at 14c and some Oklahoma City stock at 15c.

some Oklahoma City stock at 15c.

SMALL PACKER AND COUN-TRY HIDES: With advances registered in the big packer market, a somewhat firmer undertone prevailed in small packer and country hides. Midwestern small packer 50/52-lb. average allweights were quoted at 171/2@18c, while 60/62's were pegged at 131/2@14c nominal. Locker-butcher 52/54's sold at 141/2c, on midwestern production stock. The 50/52's were pegged at 141/2@ 15c at midweek. Straight 50/52 renderers were quoted at 13@131/2c nominal, and No. 3's at 111/2c nominal. Good to choice Northern horsehides were steady at 10.50@11.00, with some extra choice types held slightly higher. Ordinary lots were slow at 8.50@9.00, depending on amount of renderers included.

CALFSKINS AND KIPSKINS: Late last week, several thousand River big packer kips sold down to 421/2c and some Nashville production moved at 45c. A few River and Northern overweights also sold lower at 37c, with carlots of Northerns quoted at 38@39c nominal. No trading was reported in big packer calfskins. Last sales of Northern lights were at 55c and on heavies at 56c. Big packer regular slunks were nominal at 2.00. Small packer allweight calf was quoted at 42@45c, and allweight kips were pegged at 35@38c, with action limited. Allweight country calfskins ranged from 27@29c and allweight kips at 23@25c.

SHEEPSKINS: Shearlings con-

tinued to move well at mostly steady prices, with Southwestern's in best demand of late. Northern-River production sold at 1.75@2.10, and Southwestern's at 2.25. Northern-River No. 2's were firm at 1.50@1.60, with the outside price on Southwesterns. No. 3's were slow and steady at .65@ .75. Southwestern fall clips brought 3.00 and Northern-Rivers, 2.65@2.85. Midwest wool pelts sold readily at 3.45@3.60. Some Eastern stock recently sold up to 3.80. Full wool dry pelts were nominal at .25. Pickled skins were weak, but it was believed the strong Australian and New Zealand markets may firm our prices somewhat. Lambs moved at 10.00@ 11.00 and sheep at 12.50@13.00.

Sno

Cos

Feb

cau

the

Mai

wit

teri

dea

but

sou

Ka

hea

onl

of

loc

Co

En

to

by

Di

by

ne

for

int

pe

PP

he

sla

C

lin

st

tie

in

PICIGIST

C

R

H

CHICAGO HIDE QUOTATIONS PACKER HIDES

A ILUARIA	AC ALAMAIN		
	Wednesday, Mar. 16, 1960	Co	1959
Lgt. native steers		27	@ 271/20
Hvy. nat. steers			2@18
Ex. lgt. nat. steers			@ 30½n
Butt-brand. steers			
Colorado steers			141/4
Hvy. Texas steers			
			15n
Light Texas steers			24n
Ex. lgt. Texas steers			28n
Heavy native cows			2@21n
Light nat. cows			@ 28
Branded cows			
Native bulls1			2@14n
Branded bulls1	101/2@111/2n	124	6 @ 13n
Calfskins:			
Northerns, 10/15 lbs.	. 56n		6714n
10 lbs./down			75n
Kips, Northern native,			
15/25 lbs			53n
SMALL PA	CKER HIDE	S	
STEERS AND COWS:			
60/62-lb. avg		19	@1914n
50/52-lb. avg	171/2@18n	21	@ 22n
	CKER SKIN		- 77
Calfskins, all wts		50	@52n
Kincking all wto		40	@ 41-

Kipskins, a	ll wts.	35	@ 38	n	40 @	41n
	SH	EEPS	KINS			
Packer shea	rlings:					
No. 1 .		1.5	75@	2.10	1.00@	1.40
No. 2		1.	50@	1.60	.55@	.80
Dry Pelts				.25n		.16n
Horsehides,	untrim.	10.5	0@11	.00n	10.00@	10.50n
Horsehides	treim	10.0	0@10	50m	9 00@	9.75n

			Frid	ay, Marc	h 11, 196	30
			Open	High	Low	Close
	Apr.		19.38	19.40	19.30	19.37 -40
	July		18.76	18.89	18.76	18.89
	Oct.		18.55	18.60	18.55	18.62b7
	Jan.		18.00b			18.20b
	Apr.		17.50b			17.70b
	Sal	es: 8	35 lots.			
			Mono	lay, Mar	ch 14, 19	60
	Apr.		19.30b	19.75	19.40	19.71
			18.90		18.87	19.20b3
-	Oct.		18.69	19.00	18.69	
	Jan.		18.10b			18.50b7
	Apr.		17.60b			18.00b

Jan.		18.300		0.000	10.700-	. 2100
Apr.		18.00b			18.20b	
Sal	es: 7	71 lots.				
		Wedne	sday, Ma	arch 16,	1960	
Apr.		19.75b	20.00	19.93	19.95	
July		19.35b	19.63	19.49	19.63	
Oct.		19.01b	19.36	19.25	19.36	
Jan.		18.50b	18.75	18.75	18.85 -1	9.00
Apr.		18.00b			18.35b	
Sal	es: (32 lots.				

Tuesday, March 15, 196

Apr.	19.90b	20.25	20.00	20.15-	18
	19.70	19.95		19.90	-
	19.30b	19.68	19.45	19.60	
				19.20b	
	18.80b	19.00	19.00		
Apr.	 18.40b			18.70b	

LIVESTOCK MARKETS ... Weekly Review

Snow, Adverse Weather Conditions Increase Costs And Shrink In Western Range Livestock

steady n best er pro-South-River

, with

sterns. t .65@

rought

@2.85.

dily at

ck re-

ol dry

Pickled

elieved

v Zea-

prices

10.00@

ONS

or. date 1959

@ 271/2n
1/2 @ 18
@ 301/2n
151/2
141/2
15n
24n
28n
1/2 @ 21n
@ 28
201/2n
1/4 @ 14n

1/2 @ 14n 1/2 @ 13n

> 67½n 75n

53n

@191/n @22n

@ 52n @ 41n

00@ 1.40 55@ .60

16n 00@10.50n 00@ 9.75n

37 -40 89 62b- .70a 20b 70b

.95 .63 .36 .85 -19.00a .35b

9.60 9.60 9.70b

19, 1960

0.

Heavy snow and extreme cold during the last half of February have further increased wintering costs and caused a contra-seasonal drink in range livestock in the 17 western states, according to the Agricultural Marketing Service.

Record livestock numbers and high-priced roughage, with only average grazing conditions, have pushed wintering costs to the highest level in recent years. Winter death losses for the region have not been excessive, but losses of early calves and lambs in the central and southern plains have been above average.

Cattle shrink in the central and southern plains, from Kansas south to the U. S.-Mexican border, has been the heaviest in 30 years.

Condition of sheep and lambs is above average in only three states—Wyoming, Texas and Arizona. Losses of early lambs have not been heavy except in a few local areas on the plains.

California Amends Regulations To Permit Entry Of Slaughter Cattle Coming From Oregon

The State of California has amended its regulations to permit cattle for slaughter to be admitted from Oregon without treatment for scabies. The action was taken by Governor Edmund G. Brown at the request of State Director of Agriculture William E. Warne.

The ban against entry of Oregon cattle was placed by California on February 2 when it was learned that scabies had been diagnosed among cattle in a herd near Baker, Ore.

Effective immediately, cattle from Oregon destined for immediate slaughter in California will be allowed into the state without scabies treatment, provided a permit is obtained by the cattle shipper from the Bureau of Livestock Disease Control, a certificate of good health accompanies the shipment, and the cattle are slaughtered within ten days of their arrival.

Confirm First Sales Of New Crop Lambs In Calif.

Country trading on new crop lambs has opened in a limited way in California, setting a price pattern on stock in marketable finish or approaching such a condition. The first two transactions confirmed on March 1 in San Joaquin valley involved four loads of about 95 to 100-lb. weights at \$23 per cwt.

SLAUGHTER STEERS AND HEIFERS

Steers and heifers sold out of first hands for slaughter at seven markets in February 1960-59; numbers, costs and percentages are shown below as follows:

	Steers, ren	FUARY 1701	1-37		
-Numbe	r of head-	Pct.	of total	Av. pri	ce, cwt.
Feb.	Feb.	Feb.	Feb.	Feb.	Feb.
1960	1959	1960	1959	1960	1959
17,272	12,310	4.7	4.2	\$28.39	\$30.51
172.842	115,400	47.0	39.7	26.18	27.30
150,912	138,128	41.0	47.6	24.25	25.49
23,371	20.848	6.3	7.2	21.16	23.87
197	423	.1	.1	21.22	23.99
3,409	3,404	.9	1.2	18.20	21.78
368,003	290,513			25.16	26.32
	Heifers, Fel	bruary 196	0-59		
1.941	890	1.5	1.0	27.48	28.76
	31.922	41.1	33.9	25.81	26.92
59,769	50,580	47.7	53.7	23.82	25.21
10,464	8,767	8.4	9.3	20.33	23.12
1.626	1.970	1.3	2.1	17.42	20.84
125,287	94,129			24.38	25.58
	Feb. 1960 17,272 172,842 150,912 23,371 197 3,409 368,003 1,941 51,487 59,769 10,464 1,626	Number of head— Feb. 1980 1959 17,272 12,310 172,842 115,402 138,128 23,371 20,848 197 423 3,409 3,404 368,003 299,513 Heifers, Fel 1,941 890 51,487 31,922 59,769 50,580 10,464 8,767 1,626 1,970	-Number of head- Pct. Feb. 1960 1959 1960 17,272 12,310 4.7 172,842 115,400 47.0 150,912 138,128 41.0 23,371 20,848 6.3 197 423 .1 3,409 3,404 .9 368,003 229,513 Heifers, February 194 1,941 890 1.5 14,487 31,922 41.1 59,769 50,580 47.7 10,464 8,767 8.4 1,626 1,970 1.3	-Number of head	Feb. Feb. Feb. Feb. Feb. Feb. 1980 1959 1960 1959 1960 1959 1960 17,272 12,310 4.7 4.2 \$28.39 172,842 115,400 47.0 39.7 28.18 150,912 138,128 41.0 47.6 24.25 23,371 20,848 6.3 7.2 21.16 197 423 1.1 1.1 21.22 3,409 3,404 .9 1.2 18.20 368,003 290.513 Helfers, February 1960-59 1,941 890 1.5 1.0 27.48 51,487 31,922 41.1 33.9 25.18 59,769 50,580 47.7 53.7 23.82 10,464 8,767 8.4 9.3 20.33 1,628 1,970 1.3 2.1 17.42

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, March 8 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

service, Live	estock D	ivision, as	s tollows:		
BARROWS & G		Chicago 8	Sioux City	Omaha	St. Paul
U.S. No. 1:					
180-200		14.75-16.25 16.00-16.25 15.85-16.15			15.50-16.75 16.50-16.75 16.50-16.75
U.S. No. 2:					
180-200 200-220		14.75-16.15 \$ 15.90-16.15	15.75-16.50 16.50-16.60		16.00-16.50
220-240 240-270		15.75-16.00	16.50-16.60 16.00-16.50		16.00-16.50
U.S No 3:		15 40 15 50			
200-220\$		15.40-15.50 15.40-15.50	16.10-16.25		15.50-15.75 15.50-15.75
220-240 240-270 270-300	14.75-15.50 14.25-15.00	15.25-15.60 15.00-15.35	15.75-16.25	15.75-16.00 15.25-15.75	15.50-15.75 15.25-15.50
U.S. No. 1-2:					
180-200 200-220	15.75-16.10 15.75-16.10	14.75-16.25 15.90-16.25		15.25-16.50 16.50-17.00	15.50-16.50 16.00-16.50
220-240	15.75-16.10	15.75-16.10		16.50-17.00	16.00-16.50
U.S. No. 2-3: 200-220	15.25-15.75	15.65-15.90	16.25-16.50	16.25-16.75	15.75-16.00
220-240	15.25-15.75	15.60-15.85	16.25-16.50	16.25-16.75	15.75-16.00
240-270 270-300	14.75-15.50 14.50-15.25	15.40-15.75 15.10-15.50	16.00-16.50 15.50-16.00	15.75-16.25 15.25-16.00	15.50-15.75 15.25-15.50
U.S. No. 1-2-3:		14 75 10 00		*******	18 08 10 00
180-200 200-220	15.50-16.00	14.75-16.00 15.85-16.00	15.75-16.50 16.25-16.50	14.75-16.25 16.25-26.75	15.25-16.00 15.75-16.00
220-240	15.35-16.00	15.75-16.00	16.25-16.50	16.25-16.75	15.75-16.00
240-270 SOWS:	14.75-15.75	15.50-15.85	16.00-16.50	15.75-16.75	15.75-16.00
U.S. No. 1-2-3:	12 75 14 00				
180-270 270-330	13.75-14.00			15.00-15.50	14.75-15.00
330-400	13.50-14.00 13.50-13.75	13.75-14.25 13.25-14.00	14.50-14.75 14.00-14.50	14.50-15.00 14.00-14.75	14.50-15.00 14.00-14.75
SLAUGHTER CA		ALVES:			
STEERS: Prime:					
900-1100		30.00-31.50	28.75-30.50	28.75-30.00	
1100-1300 1300-1500		30.50-32.00 29.50-32.00	28.75-30.50 28.25-30.00	28.50-30.00 28.00-29.50	
Choice:					
	26.00-29.00 26.50-29.00	26.50-30.00 27.00-30.25	26.25-28.75 26.75-28.75	26.00-28.50 26.25-28.75	26.50-29.50
1100-1300	26.75-29.00	26.75-30.50	26.25-28.75	26.00-28.75	26.50-29.50
1300-1500	26.00-28.50	26.25-30.00	26.00-28.75	25.50-28.75	26.00-29.00
Good: 700-900	23.00-26.75	24.00-27.00	23.00-26.75	22.75-26.25	24.00-26.50
900-1100	23.50-26.75 23.50-26.75	23.50-27.00 23.00-26.75	23.00-26.75 22.50-26.75	22.50-26.25 22.00-26.25	24.00-26.50 23.50-26.50
Standard, all wts		20.50-24.00	20.00-23.00	19.00-22.75	19.50-24.00
Utility, all wts			18.50-20.00	18.00-19.50	
HEIFERS:	20.00 22.00	20100 20100	20100 20100	20100 20100	
Prime: 900-1100		28.25-28.50	27.50-28.00	27.50-28.25	
Choice:					
700-900 900-1100	25.25-27.75 24.75-27.75	26.00-28.50 25.75-28.50	25.75-27.50 25.75-27.50	25.75-27.50 25.50-27.50	25.00-27.00 25.00-27.00
Good:	99 00 05 05	23.50-26.00	21.50-25.75	21.50-25.75	23.50-25.00
Good: 600-800 800-1000 Standard,	22.00-25.00	23.00-26.00	21.50-25.75	21.50-25.75	
all wts	18.50-23.00	20.00-23.00	18.50-21.50	18.50-21.50	18.50-23.50
all wts.	17.50-19.00	17.50-20.00	17.50-18.50	17.50-18.50	16.50-18.50
COWS, All we Commercial	ights: 17.50-19.00	17.25-19.50	17.75-19.00	17.50-18.50	18.00-18.50
Utility	17.00-18.00	16.50-18.50	16.75-18.25	16.00-17.50	17.00-18.00
Cutter Canner	15.50-17.50	15.75-18.00 14.50-15.75	15.75-17.00 15.00-16.00	14.50-16.00 13.50-14.75	
BULLS (Yrls.,	Excl.) All	Weights:			
Commercial Utility	19.50-21.75	22.25-23.25 21.50-23.00	21.00-22.00 20.50-22.00	19.00-21.50 18.50-21.50	
Cutter	16.50-18.50	19.50-21.50	19.00-20.50	17.00-18.50	
Ch. & pr	l Weights: 30.00-37.00	34.00		28.00	33.00-36.00
Std. & gd	21.00-30.00			19.00-26.00	19.00-33.00
CALVES (500 Choice	10s., down): 25.00-28.00				23.00-25.00
Choice Std. & gd					18.00-23.00
LAMBS (110)	bs., down):				
Prime	23.00-24.00	22.75-23.50 22.25-23.00	22.75-23.50 22.00-23.00	23.00-23.50 21.75-23.00	
Choice	20.00-23.25	21.50-22.00	21.50-22.00		
LAMBS (105 1)	bs., down) (Shorn): 21.25-21.75	21.75-22.25	20.75-21.75	
Choice		20.50-21.25	20.75-22.00	20.25-21.2	
Good		20.00-20.50	20.00-20.75		
Gd. & ch. Cull & util.	7.00- 8.00	7.00- 8.50	5.50- 7.00	5.50- 8.50	6.00- 7.50
Cull & util.	5.00- 7.25	6.00- 7.00	3.50- 5.50	4.75- 5.7	4.00- 6.00

CORN BELT DIRECT TRADING

Des Moines, Mar. 16— Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS	& GILTS: (Cwt.)	
U.S. No.	1, 200-220 \$15.75@16.50	
U.S. No.	1, 220-240 15.50@16.35	
U.S. No.	2, 200-220 15.50@16.25	
U.S. No.	2, 220-240 15.25@16.10	
U.S. No.	2, 240-270 14.75@15.80	
U.S. No.	3, 200-220 15.35@16.00	
U.S. No.	3, 220-240 15.05@15.90	
U.S. No.	3, 240-270 14.60@15.65	
U.S. No.	3, 270-300 14.15@15.20	
U.S. No.	2-3, 270-300 14.30@15.25	
U.S. No.	1-3, 180-200 14.50@16.00	
U.S. No.	1-3, 200-220 15.50@16.15	
U.S. No.	1-3, 220-240 15.25@16.00	
U.S. No.	1-3, 240-270 14.75@15.70	
SOWS:		
U.S. No.	1-3, 270-330 14.00@15.40	
U.S. No.	1-3, 330-400 13.50@14.90	
U.S. No.	1-3, 400-550 12.50@14.40	

Corn Belt hog receipts, as reported by the USDA:

		This week est.	Last week actual	Last year actual
Mar.	10	 72,000	57,000	81.000
Mar.	11	 54,500	38,000	55,000
Mar.	12	 29,000	39,000	30,000
Mar.	14	 78,000	79,000	70,000
Mar.	15	 80,000	74,000	85,000
Mar.	16	 50,000	48,500	52,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Mar. 15 were as follows:

were as follows.	
CATTLE:	Cwt.
Steers, choice	25.50@28.25
Steers, good	24.00@25.50
Heifers, gd. & ch	24.00@27.50
Cows, utility	17.00@18.25
Cows, can. & cut	14.00@17.00
Bulls, util. & com'l.	none atd.
VEALERS:	
Good & choice	none atd.
Calves, gd. & ch	none qtd.
BARROWS & GILTS:	
U.S. No. 3, 220/240	16.00@16.25
U.S. No. 3, 240/270	15.75@16.00
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	none qtd.
U.S. No. 1-2, 200/220	16.35@16.75
U.S. No. 1-2, 220/240	16.25@16.65
U.S. No. 2-3, 200/220	16.00@16.25
U.S. No. 2-3, 220/240	16.00@16.25
U.S. No. 2-3, 240/270	15.75@16.25
U.S. No. 2-3, 270/300	none qtd.
U.S. No. 1-3, 180/200	none qtd.
U.S. No. 1-3, 200/220	15.00@16.35
U.S. No. 1-3, 220/240	16.00@16.35
U.S. No. 1-3, 240/270	15.75@16.25
SOWS, U.S. No. 1-3:	
270/330 lbs	14.25@14.75
330/400 lbs	14.00@14.25
400/550 lbs	14.00@14.25
LAMBS:	
Ch. & pr. (wooled)	
Gd. & ch. (shorn)	20.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Mar. 15 were as follows:

were as lonows.	
CATTLE:	Cwt.
Steers, gd. & ch \$	24.00@26.75
Steers, std. & gd	20.00@24.00
Heifers, gd. & ch	22.50@26.00
Cows. util. & com'l.	16.00@18.50
Cows, can. & cut	14.00@16.00
Bulls, utility	
BARROWS & GILTS:	20100 C 22100
U.S. No. 1-2, 200/235	17.25@17.55
U.S. No. 1-3, 190/240	
U.S. No. 2-3, 220/265	
SOWS, U.S. No. 1-3:	10.00 6 10.10
300 lbs., No. 1-2	15.00
300/500 lbs	
LAMBS:	14.10@ 14.10
Ch. & pr. (wooled) .	22.00@23.00
Ch & no environ	

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Mar. 15 were as follows:

Steers, choice\$26.50@28.00

CATTLE:

Steers, good	24.00@26.50
Heifers, gd. & ch	23.50@26.75
Cows, util. & com'l.	
Cows. can. & cut	14.50@17.25
Bulls, util, & com'l.	19.00@21.50
VEALERS:	
Choice & prime	none qtd.
Good & choice	32.50@36.00
Stand. & good	26.00@33.00
BARROWS & GILTS:	
U.S. No. 1, 200/220	16.10@16.25
U.S. No. 3, 200/220	15.35@15.50
U.S. No. 3, 220/240	15.35@15.50
U.S. No. 3, 240/270	15.00@15.25
U.S. No. 3, 270/300	14.75@15.25
U.S. No. 1-2, 180/200	15.75@16.10
U.S. No. 1-2, 200/220	16.00@16.25
U.S. No. 1-2, 220/240	15.75@16.25
U.S. No. 2-3, 200/220	15.50@15.75
U.S. No. 2-3, 220/240	15.50@15.75
U.S. No. 2-3, 240/270	15.00@15.50
U.S. No. 2-3, 270/300	15.00@15.25
U.S. No. 1-3, 180/200	15.50@16.00
U.S. No. 1-3, 200/220	15.50@16.00
U.S. No. 1-3, 220/240	15.50@15.85
U.S. No. 1-3, 240/270	15.25@15.75
SOWS, U.S. No. 1-3:	
270/330 lbs	14.00@14.25
330/400 lbs	13.50@14.00
400/550 lbs	13.25@13.75
LAMBS:	
Ch. & pr. (wooled)	22.00@23.00
Gd. & ch. (wooled)	20.00@22.50

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Mar. 15 were as follows:

CATTLE:	Cwt.
Steers, choice\$	25.75@29.00
Steers, good	24.00@26.25
Steers, util. & std.	18.00@24.25
Heifers, choice	25.25@28.00
	23.50@25.50
Cows, util. & com'l.	16.00@19.00
Cows, can. & cut	13.50@16.50
Bulls, util. & com'l.	20.00@21.50
Vealers, gd. & ch.	26.00@31.00
BARROWS & GILTS:	
U.S. No. 1-2, 180/200	16.00@16.75
U.S. No. 1-2, 200/220	16.50@16.65
U.S. No. 1-2, 220/240	16.50@16.65
U.S. No. 2-3, 200/220	16.25@16.50
U.S. No. 2-3, 220/240	16.25@16.50
U.S. No. 2-3, 240/270	16.00@16.50
U.S. No. 2-3, 270/300	15.50@16.00
U.S. No. 1-3, 180/200	16.00@16.50
U.S. No. 1-3, 200/220	16.35@16.65
U.S. No. 1-3, 220/240	16.35@16.65
U.S. No. 1-3, 240/270	16.25@16.50
SOWS, U.S. No. 1-3:	
270/330 lbs	14.25@14.50
330/400 lbs	14.00@14.50
400/550 lbs	14.00@14.50
LAMBS:	
Choice (wooled)	21.50@22.00
Utility & good	18.00@20.00

AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Mar. 15 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch	24.50@28.50
Steers, std. & gd	22.00@24.50
Heifers, ch. & pr	none qtd.
Heifers, gd. & ch	23.50@25.50
Cows. util. & com'l.	
Cows, can. & cut	14.00@17.50
Bulls, cutt. & util.	16.00@19.00
VEALERS:	
Choice	35.00@36.00
Good & choice	30.00@34.00
Calves, std. & gd	21.00@26.00
BARROWS & GILTS:	
U.S. No. 1, 200/230	
U.S. No. 1-2, 190/240	15.75@16.00
U.S. No. 1-3, 190/240	15.50@16.00
U.S. No. 2-3, 200/240	15.50@15.75
SOWS, U.S. No. 2-3:	
400/600 lbs	12.50@12.75
LAMBS:	
Ch. & pr. (wooled)	22.50@23.50
Litility (wooled)	

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended March 12, 1960 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area1	12,132	8,276	49,345	37,474
Baltimore, Philadelphia	7,780	2,695	26,057	4,175
Cincy., Cleve., Detroit, Indpls	17,040	3,307	137,805	10,750
Chicago area	15,907	6,487	32,309	2,367
St. Paul-Wis. areas2	27,261	22,822	113,496	12,536
St. Louis area3	10,474	1,204	84,961	4.072
Sioux City-So. Dak. area4	21,410		78,275	14,875
Omaha areas	32,535	150	76,172	12,442
Kansas City	13,345		39,579	******
Iowa-So. Minnesota6	27,563	9,080	277,361	27,195
Louisville, Evansville, Nashville				
Memphis	5,496	2,614	64,502	*****
Georgia-Florida-Alabama area7	6.899	2,505	30,575	*****
St. Joseph, Wichita, Okla. City	18,747	1,150	45,545	7.767
Ft. Worth, Dallas, San Antonio .	9.106	4.027	19,621	13,757
Denver, Ogden, Salt Lake City	19,330	260	18,354	28,931
Los Angeles, San Fran, areas8	27.042	1,431	25,890	32,566
Portland. Seattle, Spokane	6,920	313	17,360	3,748
GRAND TOTALS	278.987	66.321	1,137,207	212,658
Totals same week 1959	265,621	65,713	1,250,924	228,220

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, III., and St. Louis, Mo. ⁴Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁴Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁴Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason Cit, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁴Includes Birmiasham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁴Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended March 5 compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS All wts.		CALVES Gd. & Ch.		HOGS* Grade B1 Dressed		LAMBS Good Handyweights	
	1960	1950	1960	1959	1960	1959	1960	1950
Toronto\$	21.50	\$23.82	\$36.00	\$35.50	\$18.00	\$24.00	\$23.25	\$20,00
Montreal	22.20	24.40	31.55	30.55	18.40	24.05	18.00	18.25
	20.33	23.17	32.17	31.02	16.25	21.50	18.50	18.50
	19.70	22.10	20.75	25.80	15.66	20.60	18.00	17.40
	19.50	21.50	27.80	29.50	15.85	20.70	17.60	18.30
	19.35	21.75		24.50	15.40	20.40	17.85	18.25
	19.30	21.00	26.75	27.50	14.50	20.50	16.60	16.50
	19.25	21.75	21.25	27.25	14.50	20.50		
	19.50	22.00	28.00	29.00	15.20	20.50		16.60
	18.50	21.40	28.50	31.00	15.00	20.50	16.50	
*Canadian go			ality pr	emium	not inc	luded.		

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended March 12:

	Cattle and calves	Hogs
Week ended March 12	3,375	19,000
Week previous (six days)	3.113	22,016
Corresponding week last year		21,285

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended March 5, compared:

	Week ended Mar. 5	Same week 1959
CAT	TLE	
Western Canada	16,094	13,654
Eastern Canada		16,109
Totals		29,763
	GS	
Western Canada	50.254	83,089
Eeastern Canada	68,163	91,146
Totals	118,417	174,235
All hog carcasses		
graded	130,061	185,162
	EEP	
Western Canada	2,851	3,659
Eastern Canada	2,935	3,302
Totals	5,786	6,961

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets week ended Mar. 11: Cattle Calves Hogs Sheep Los Ang. 2,700 90 520 55 N. P'tland 1,700 275 1,750 950 Stockton 1,025 100 925 150

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Mar. 11, with comparisons:

	Cattle	Hogs	Sheep
Week to	201,700	312,400	88,300
	194,800	301,000	85,000
Same w	k. 202.900	348,600	95,50

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st, New York market for the week ended March 12:

Cat	ttle C	alves	Hogs*	Sheep
Salable	93	36	none	none
Total, (incl. directs)	746	36	17,030	5,571
Prev. wk.:-	89		none	none
Total, (incl. directs) 1	,725	15	17,039	7,007
*Includes				

THE

Fast-growing packer depends solely on Chicago for livestock



ing the

ades of

kets in

by the

in Al-Dothan, 12:

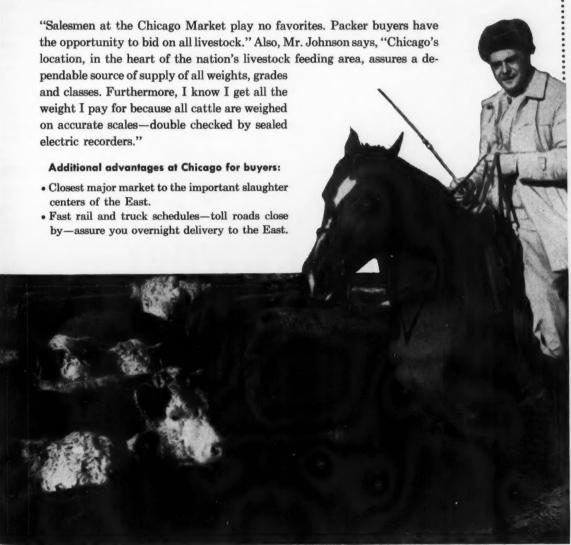
IPTS narkets Friday, risons:

tock at 1st st, for the 12:

39 7,007

19, 1960

KENNETH A. JOHNSON Lincoln Meat Company president, tells why he buys at Chicago



Walter Mander, head cattle buyer of Lincoln Meat Company, bids on a load of steers

CHICAGO STOCK YARDS

For livestock of all kinds-the buyers' most dependable source of supply

THE NATIONAL PROVISIONER, MARCH 19, 1960



Prague Powder

"UNIFIED" FOR MILD FLAVOR - APPETIZING COLOR - SAFE, FAST CURING!



CHICAGO 9, 1415 W. 37th St. • UNION, N. J., 855 RAHWAY AVE. • LOS ANGELES 58, 4900 GIFFORD AVE.

* U. S. Pat. Nos. 2668770—2668771—2770548—2770549— 2770550—2770551 LABORATORIES

THE NATIONAL PROVISIONER, MARCH 19, 1980

STATE
Restau
Claren
Becker
wauke
tional
tauran
ing co
service
at res
conver
(Shorty

Pione Be C H. I cisco i tinue tury o

teur o

date if tively "I if terest San Jose mana estab

The tinue Mant Mo birthe tensiviforni Mant Valle out t

ful ca In the other structern

crew Cattl

THE N

The Meat Trail.



STATE AWARD of Merit of Wisconsin Restaurant Association is presented to Clarence J. Becker (left), president of Becker Meat & Provision Co., Milwaukee, and past president of National Association of Hotel and Restaurant Meat Purveyors, for outstanding contributions to Wisconsin food service industry. Making presentation at restaurant group's 27th annual convention in Milwaukee is Isaac (Shorty) Sader, Milwaukee restauranteur and new association president.

Pioneer H. Moffat Co. to Be Closed in San Francisco

H. Moffat Co., pioneer San Francisco meat packing firm, will discontinue business after nearly a century of operation, WILLIAM H. MOFFAT, president, has announced. The date for closing has been set tentatively for April 15.

"I have acquired a substantial interest in the San Jose Meat Co. in San Jose," Moffat said. "The San Jose Meat Co. will be under new management based on the principles established by the H. Moffat Co. over the past 10 decades."

nds,

ous.

cure

ith's

fails

ts in

GUE

ure!

gnis

ails,

19, 1960

The newly-acquired firm will continue the distribution of "Moffat's Manteca beef."

Moffat, who celebrated his 85th birthday February 13, also has extensive ranching operations in California and Nevada and operates the Manteca Feedlot in the San Joaquin Valley. He is well-known throughout the West for his long and colorful career.

In 1904-05 he had a contract with the then-governor of Nevada and others to furnish the beef for construction gangs building the Western Pacific Railroad through the treacherous Feather River Canyon. Cattle were driven over the newly-constructed roadbed, following the crews more than 700 miles from Oroville, Cal., to Sparks, Nev., and

were slaughtered at the rear of the kitchen that fed the men. The parent slaughtering plant and a hotel and restaurant supply house, Schweitzer & Co., furnished the beef cuts for a majority of the famous San Francisco restaurants for many years.

The old plant buildings in San Francisco's "Butchertown" were razed in 1955 and operations were consolidated in a smaller facility known as the Alpert plant, which is the unit now scheduled to be closed.

Rose Elected President of Chicago Packer Association

WILLIAM ROSE, JR., of Rose Packing Co. was elected president of the Chicago Meat Packers & Wholesalers Association at the group's annual meeting at Fritzel's. Other officers are: vice presidents, IRVING TENENBLATT, Monarch Provision Co., and ROBERT COSTELLO, Costello's Corned Beef, Inc., and secretary-treasurer, Edward Churan, Illinois Provision Co.

Directors are: William Dillon, Hygrade Food Products Corp.; Michael Falone, Active Provision Co.; Ed. Kohn, Ed. Kohn Co.; William Frankel, L. Frankel Packing Co.; Alex Klopot, Apex Packing Co.; Richard Lucaccioni, Glenn & Anderson Co.; Mel Guggenheim, Guggenheim Provision Co.; Si Silverman, Silverman & Wexler, and Otto Thomas, Jr., J. Ronan Co.

PLANTS

George M. Reeves, who established Missoula Rendering Co., Missoula, Mont., 27 years ago, has sold the business and equipment and leased the premises for three years to Martinelli Enterprises of Oakland, Cal. Martinelli Enterprises owns rendering plants in Spokane,

Wash., and San Luis Obispo, Cal., and has an interest in Royal Tallow & Soap Co. of San Francisco, which operates rendering plants at Sunnyside, Wash.; Portland, Ore., and Petaluma, San Francisco and Bakersfield, Cal. PETE MARTINELLI of Spokane, who handled negotiations for the Martinelli firm, headed by his father, LORENZO, said the company expects to build a new automated plant for the Montana operation as soon as a satisfactory location is found. CHARLES S. VOLKER has moved from Spokane to Missoula to manage the newly-acquired plant. Reeves, a former president of the Montana Rendering Association, has retained ownership of the buildings and 64 acres of land and plans later to set up a home site development on the property.

F. W. Fearman Co., Ltd., Hamilton, Ont., has announced plans to build a modern meat packing plant in Burlington, Ont. James Provan, general manager, said that construction of slaughtering facilities, the first stage, will begin in April with completion scheduled for July. The other facilities are expected to be completed in 1961.

Concord Provision Co., Dayton, O., a subsidiary of Liberal Markets, Inc., is planning a full-scale luncheon meat slicing operation.

Industrial Coahuila, a meat packing plant, opened this week in Piedras Negras, Mexico, and will export boneless cow meat, boneless bull meat, carcass beef and byproducts to the United States. The firm has a sales office at Texan Meat Co. in San Antonio.

Clougherty Packing Co., Los Angeles, has moved its Fresno operations into a new \$150,000 branch plant at 2316 S. Elm ave. The build-



PROVISIONER board chairman Thomas McErlean presents NP editor Edward R. Swem with a wristwatch in commemoration of his 25 years with the publication, while president Lester I. Norton looks on during a luncheon for all members of the organization held at L'Aiglon restaurant in Chicago. ing was designed by Litzie & Daley, Fresno architectural firm. Lawrence Benzler was the contractor. Murals depicting farm scenes were painted on one side of the building by Les Grimes, a Hollywood artist. Michael McGoldrick is manager of the Fresno branch. The firm distributes its products under the "Farmer John" brand name.

Two of the oldest companies in the bacon curing business have come under one control in Great Britain. Henry Denny and Sons, Ltd., London, which has been in the bacon trade 140 years, has acquired from Hygrade Food Products Corp., Detroit, Mich., the 127-year-old J & T Sinclair and Co., Ltd., Belfast bacon and ham curing firm. The purchase included Sinclair's bacon curing factory in Belfast, an abattoir at Moy in Northern Ireland, a cold store in Liverpool and sales offices in London and three other cities.

JOBS

THOMAS F. COSTELLO, former general sales manager of Seabrook Farms Co., has joined Louis Burk Co., Philadelphia, as vice president in charge of marketing, Dr. HERBERT NUSSBAUMER, president, announced. Costello will be responsible for the direction of sales and promotion and also will participate in the overall management of the meat processing firm. He has served in executive posts with Oscar Mayer & Co. and John Morrell & Co.

WARREN R. SPANGLE has been appointed executive secretary of the



W. R. SPANGLE

Indiana Meat Packers Association, Inc., now situated in new headquarters at 2120 N. Meridian st., Indianapolis 2. A graduate of Indiana University, Spangle has been engaged in organizational work for 11

years. In addition to his new IMPA post, he also is executive secretary of the Indiana Canners Association and executive vice president of the Indiana Restaurant Association. Telephone number of the new IMPA office is WAlnut 6-7758.

CARL W. BUEHNER has been elected chairman of the board of the recently-incorporated McFarland, Inc., Salt Lake City, and Elmo W. Hamilton has been named vice president of the firm, president A. Paul McFarland announced. The new



NEW TRAVELING trophy to be awarded annually by Seitz Packing Co., Inc., St. Joseph, Mo., to sales division doing best job of selling for year, based on price, volume and promotions, is presented to Dexter Nygaard (right) of Seitz Omaha sales division by Fred Sharpe, sales training director of National Independent Meat Packers Association. Trophy, named "The Fred Sharpe Salesmanship Award," was inaugurated at Seitz annual sales meeting in St. Joseph. Omaha sales division was selected on the basis of its 1959 performance.

board chairman also is chairman of the board of Buehner Block Co., vice president of Brookfield Products Co. and president of Beehive State Bank. He is a bishop of the Church of Jesus Christ of Latterday Saints. Hamilton, a farmer and businessman, is a director of Valley State Bank and president of the Salt Lake County Farm Bureau. McFarland, Inc., formerly known as Archie McFarland & Son, is preparing an unparalleled expansion program, the president said. The firm has a series of new products being readied for the market and also is reorganizing its sales promotion and merchandising. L. H. HEN-RIOD is secretary-treasurer of the company. In addition to Buehner, McFarland and Hamilton, directors are Parley Probst, Earl Howe, HOWARD W. ALLEN, S. CALVIN SOR-ENSEN and JAMES E. FAUST.

A. L. WUDEL, general manager of Brandon Packers, Ltd., Winnipeg, Man., since August, 1958, has been elected president of the company.

TRAILMARKS

Approximately 550 employes of Stark, Wetzel & Co., Inc., Indianapolis, and their guests celebrated the company's 24th anniversary at the annual SWECO Club party. A total of 128 employes received 20-year, 10-year and five-year service pins. A highlight of the program was the awarding of \$1,000 to

WILLIAM STOVER for a suggestion covering a wiener pricer. He is the first winner of the maximum award since the company's suggestion system was started last June. Principal speaker was JAMES BAKER of Milwaukee, a member of the company's board of directors. Speaking for the veteran employes was ALTA (ANNE) ANDERSON, a new 20-y e ar member and the only meat saleswoman in Indiana. American Meat Institute pins were awarded to seven employes who have served 25 years in the industry.

Dr. Roy CHESTER NEWTON, who retired last May as vice president in



DR. NEWTON

charge of research for Swift & Company, Chicago, has been appointed to the newly - created position of coordinator or utilization research in the U.S. Department of Agriculture. Secretary

of Agriculture EZRA TAFT BENSON said the appointment further emphasizes research within the USDA to find new industrial outlets for profitable use of agricultural commodities, especially those that may be in surplus. The new co-ordinator will be responsible for continuing review of all utilization research and development work, including that being done under federal grant funds and under contracts and grants in institutions in the U. S. and abroad. Dr. Newton, who began his Swift career in 1924, has received the Nicholas Appert Medal for research and service in the food industry, the gold medal of the Industrial Research Institute and the gold medal of the American Institute of

C. O. HINSDALE, former executive vice president and general manager

of Balentine
Packing Co.,
Greenville, S. C.,
has joined The
Baltimore Spice
Co., Baltimore.
He will develop
and manage
southern territories for the
firm. Hinsdale, a
veteran of more
than 25 years in



C. HINSDALE

the meat packing industry, is a former president of the South Carolina Meat Packers Association and has served on the board of directors of Mr. Meat Packer:

KEEP YOUR CAPITAL

in your business—

Lease your plant equipment (everything from buckets to dehairing machines), office furniture and machinery, fixtures and carpeting. This will enable you to use money that otherwise would be unavailable in your operation. Expert installation of any type of equipment

is guaranteed.

gestion

is the award on sys-

Princiof Milnpany's

for the

y e ar

salesn Meat

o seven

red 25

who redent in

of re-

r Swift

ry, Chi-

s been

to the

created

of co-

ator

ilization in the

part-Agricul-

ecretary

BENSON

er em-

e USDA lets for al comnat may rdinator

ntinuing research ncluding al grant

ts and

e U. S.

o began

received

for refood ine Industhe gold titute of

xecutive manager

is a for-Carolina

and has

ectors of

H 19, 1960

By leasing
you reduce taxes (100% tax write-off)
conserve cash for other purposes
avoid borrowing (no high interest rates
to be bothered with)
you have no fixed assets

Write or Phone

LEASCO Leasing Company

Representatives, Meat Packing Industry:
Walsh-Brown-Heffernan Co.
3449 W. 48th Place, Chicago, III.
Phone: YArds 7-4689 • Teletype: CG 2658

PRINTED CELLOPHANE IN ROLLS OR SHEETS for the Meat Industry

Mid-West specializes in printed cellophane specialties—your design faithfully reproduced, or we'll prepare a design for you. No quantity too small or too large.



Economical prices, fast service · Write today

MID-WEST WAX PAPER CO.
FT. MADISON 11, IOWA

3 WAYS TO MAKE GOOD PRODUCTS BETTER



Staley's Monosodium Glutamate brings out the full-bodied goodness of natural meat flavor. Try it in your own sausages, canned meats, meat loaves and taste the difference a few pennies can make. Easy to use, no formula changes.



Soy Flour—Staley's improved Meat Packers Soy Flour gives your meat products better appearance, better texture, less shrinkage. Superior blending properties. Easy to use. Retains more fats and moisture for better eating.



Hydrolyzed Vegetable Protein—Staley's new flavor discovery builds eye-appeal too! Natural flavor building characteristics never upset delicate flavor balance. You get better meat products and enjoy better meat sales.

See the Man from Staley's for further details on these and other profit-building products for the Meat Packing Industry. Or write direct for more information.



A. E. STALEY MFG. CO., DECATUR, ILL.

Branch Offices: Atlanta • Boston • Chicago • Clevaland • Kansas City

New York • Philadelphia • San Francisco • St. Louis

the National Independent Meat Packers Association. He began his career with Armour and Company, later serving with The Cudahy Packing Co., Geo. A. Hormel & Co. and Herman Sausage Co. Hinsdale was general manager of Balentine Packing Co. from 1949 to 1951 and general manager of Klarer Provision Co., Louisville, from 1952 to December, 1953, when he returned to Balentine as executive vice president and general manager.

A new cattle order buying firm, Harold Shannon & Co., has been organized at the Chicago stockyards by partners Harold Shannon and Norman Siegel. Shannon bought cattle at Indianapolis for nearly 25 years before moving to the Chicago market last June. Siegel had been head cattle buyer for Food Fair Stores, Inc., for the past 14 years.

Patrick Cudahy, Inc., Cudahy, Wis., has announced the appointment of two brokers and one distributor for its "Flavor-Tainer" line of frozen portion control meats. Joseph J. Glass Co., Chicago, will cover the state of Illinois, and Gorman Leonard Co., Inc., Schenectady, N. Y., will cover upper New York state;

Washington Fish Exchange, Inc. Arlington, Va., will be the distributor in the Washington, D. C., area.

The Texas Independent Meat Packers Association will appoint a committee to work with the Texas State Health Department in the interest of possible revision of sausage specifications, JIM CAMP, executive director, announced.

\$5.0 tion were

Class

persona meat p loads of area. R TIONAL cago 10

EX

Distri

desires mutual tries.

PAUI

WE AI

of mix THE I Ave.,

COMP Good Ready FS-122 Huron

> apolis NATIO

FOR cated or ste facilit further TION

York

NOT

locke small distri and lowa NAT

PACI

PAU

THE

Luer Packing Co., Los Angeles, has appointed Charles A. Mottl, Inc., of the same city as its advertising agency, L. C. HAGEMAN, executive vice president and general manager of Luer, announced. The company plans to increase its advertising expenditures this year.

Dean's Sausage Co., Gadsden, Ala., recently celebrated the firm's fifth anniversary with a dinner for employes and their wives. IVAN DEAN is owner of the concern.

DEATHS

WILLIAM F. FRIED, SR., vice president of Fried Provision Co., Evans City, Pa., and a veteran of more than 56 years in the industry, died recently. He also was president of Fried & Reineman Packing Co., Pittsburgh, now in the process of liquidation. Fried was associated in Fried Provision Co. with his son, WILLIAM F., JR., and a brother RICHARD H. The widow also survives.

JOHN A. TOMPKINS, 88, who retired in 1953 as president of John A. Tompkins Packing Co., believed to be the oldest packinghouse in Cleveland, died March 13. The company was founded by his grandfather in 1846 and had been operated by a member of the family until 1953.

L. P. Sorensen, president and general manager of Peerless Packing Co., Inc., Beckley, W. Va., died of a heart attack. He founded the business in 1947. Sorensen began his industry career as a salesman in West Virginia for Geo. A. Hormel & Co. Mrs. Dolly Sorensen will continue to operate the business with Ralph Sorensen, son, as general manager.

James W. Wray, 72, retired sales manager of Memphis Packing Co, Memphis, is dead. He retired three years ago after 28 years' service.

HENRY E. WISEHEART, 73, former owner of Western Meat & Sausage Co., Miami, Fla., died recently.

J. ELMER HUFF, 73, who was a meat products manufacturer for 22 years before his retirement in 1948, died in Denver, Colo. He moved to Denver from Des Moines in 1957.





For full story, with prices and distributors, write today

Packers DEVELOPMENT CO.
442 Glenwood Road • Clinton, Conn.

did you know? I,000,000 AMERICANS ARE ALIVE TODAY CURED OF CANCER

... because five, ten or even twenty years ago they went to their doctors in time! To learn how to guard yourself against cancer, call our nearest office or write to "Cancer" in care of your local post office.

AMERICAN CANCER SOCIETY

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Posi-tion Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

e, Inc

istribu. area.

Meat

point :

e Texas

in the of sau-

. execu.

Angeles

ttl. Inc

ertising xecutive

manager

company

sing ex-

Gadsden.

e firm's

nner for

S. IVAN

e presi-

., Evans

of more

try, died sident of

ng Co. ocess of

ciated in

his son

brother survives.

John A. ieved to n Clevecompany

father in ted by a

ent and ss Pack-Va., died

nded the

oegan his sman in

Hormel

SEN will

business as gen-

red sales king Co., ed three

ervice.

, former

Sausage

o was a

er for 22

in 1948,

noved to 1957.

H 19, 1960

ntly.

1953.

1.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Count address or box numbers as words. Headlines, 75c extra. Listing evertisements, 75c per line. Displayed \$11.00 per inch.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER

EQUIPMENT FOR SALE

THE LAZAR COMPANY (CY LAZAR)

845 S. WABASH AVE... CHICAGO 5, ILL. PHONE HArrison 7-6797

NEW and USED MACHINERY and EQUIPMENT FOR PACKING HOUSE-FOOD PROCESSING

RDOVEDS DEALERS

SALES AGENTS APPRAISERS

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: SEELBACH 400 lb. capacity cut-mix with 2 speed motor, used less than one year. Will be sold for the highest offer. FS-102, THE NATIONAL PROVISIONER, 15 W. Huron St.,

ONE ALLBRIGHT NELL: Depilator, capacity 600 hog kill per hour, complete with tanks, conveyors and motors. THE E. KAHN'S SONS CO. 3241 Spring Grove Ave., Cincinnati 25, Ohio Phone Kirby 1-4000

FOR SALE: 5 Ford P500 1956. Body (11'6" long, 72" height, 82" wide) inside dimensions. A compartment insulated and refrigerated for 22 degrees. In excellent condition. Low mileage. \$2,750 each. HERTZ CORPORATION, 3140 W. Fond du Lac Ave., Milwaukee, Wisconsin.

FOR SALE: U.S.H.D. #3 Bacon slicer, top condition. Complete. ECKERT PACKING COMPANY, P. O. Drawer 388, Defiance, Ohio.

FOR SALE: 1½ ton 1958 G.M.C. Heavy duty truck—12 foot refrigerated body—A-1 shape. Price \$2750.00 MADISON PACKING CO. 308 W. Dayton St., Madison, Wis.

FOR SALE: Four—12 foot insulated truck bodies. Complete with plates and ¾ to 1 H.P. compressors. Side and rear doors. \$350.00 each. PETERS MEAT PRODUCTS, Inc., Eau Claire Wisconsin, Phone TEmple 2-9731.

SEELBACH: 600 lb. capacity cut-mix, complete with two speed motor, used less than one year. FS-101. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEST CASH OFFER: Takes 300 lb. cut-mix in new condition. FS-103, THE NATIONAL PROVI-SIONER, 15 W. Huron St., Chicago 10, Ill.

HOG . CATTLE . SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent . Order Buyer Broker . Counsellor . Exporter . Importer

SAMI S. SVENDSEN

BUSINESS OPPORTUNITY

FLORIDA REPRESENTATION

Miami and central Florida. Have your own sales personal and local phone, selling all types of meat products on commission basis. Straight loads or LCL. Contacts with all major users in area. References on request. W-134, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

EXPORTER & IMPORTER OF CASINGS

Distribution organization own selecting plant desires connection with producer or exporter for mutual business in Germany and European coun-

PAUL WILHELM owner A. J. ELIAS, 49 STERNSTRASSE, Hamburg 6 GERMANY

WE ARE INTERESTED: In hearing from slaugh-terers who would like to sell one or more loads of mixed grades of beef on a steady basis. W-91, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PLANTS FOR SALE

COMPLETE: Small plant in southern Oklahoma. Good market, good supply of cattle and hogs. Ready to operate immediately. Priced right. FS-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SMALL MEAT PACKING PLANT: Including custom slaughtering, processing, curing. 60 lockers. Concrete block structure. Located near Indianapolis, Indiana. Can arrange terms. FS-112, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SPRINGFIELD, MASS.

FOR SALE: Former meat packing plant well located in suburbs, for all types of manufacturing or storage. About 5 acres with sizeable parking facilities. For appointment to see, and for further details, write Box FS-132, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

NOT OFTEN: Will you find a small custom saughtering business in a class by itself. No lockers. No retail cuts of meat sold, yet too small to be called a packinghouse. Incorporate distribution. We buy the live animal, process and sell to consumer. Vicinity of Mason City, lowa. Resume upon request to box FS-133, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. NATIONAL PE Chicago 10, III.

PACKING PLANT FOR SALE: 12 miles from the heart of Detroit. 24,240 total square feet. PAUL'S QUICK SERVE FOODS, 26100 Schoen-herr Road, Warren, Michigan.

PLANT WANTED

PROVISION PLANT WANTED

Metropolitan New York area. Buy, lease or merge. We operate small bacon packing plant. Desire to expand with additional sliced smoked meats. W-135, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EQUIPMENT WANTED

RED LION CRACKLING EXPELLER
Must be good, advise price and where it can be
inspected. Write GREEN HILL, Inc., Elliston,
Virginia.

WANTED: Used—Model SL Urschel Dicer. Give price and details. THE SMITHFIELD HAM & PRODUCTS Co., Inc., Smithfield, Virginia 407 SO, DEARBORN ST., CHICAGO 5, ILL,

THE NATIONAL PROVISIONER, MARCH 19, 1960

WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prampt shipments at prices quoted F.O.B. shipping points. Current General Offerings.

2435—PROZER FOOD
little used, excel. condition......\$2,375.00
2532—FROZEN MEAT CUTTER: GEMCO mdl. 16-24,
\$1,150.00 2532—FROZÉN MEAT CUITER: Buffalo #65-B, 550# cap., 2526—SILENT CUTTER: Buffalo #65-B, 550# cap., self-emptying, 60 HP, & starter \$1,775.00 cap., w/25 HP. mtr., V-belt drive \$ 975.00 valve, A-I condition \$ 675.00 cap., w/piping & valve, A-I condition \$ 675.00 cap. 1967—SAUSAGE MEAT DISPENSER: Boss #2, 3/4 lb. to 5 lb. \$ 225.00
2389—STUFFING TABLE: stainless steel top, 10°8" long, 46" wide, 2" lip edge. \$ 165.00
2525—FAT DICER: Buffalo mdl. FC, 2 HP. mfr., rebuilt, excellent condition. \$ 550.00
2304—GRINDER: Anco #766A, 8½" plates, 50 HP. motor, A-I condition. \$ 1,450.00
2247—GRINDER: Globe #9507-56, 6" plates & knives, newly retinned bowl & worm, 7½ HP...\$ 575.00
2319—VACUUM MIXER: Buffalo #4-A, 1000# cap., 10 HP. mfr., tilt type. \$ 1,150.00
2323—DIP TANK: Advance, stainless steel, ass fired.

1825—LUNCHEON MEAI MOLLOS LAW, steel, 4" x 4" x 24". ea. \$ 5.75

Rendering & Lard

1346—HYDRAULIC PRESS: Dupps "Rujak", 300 ton, w/Anco Electric Pump. \$3,250.00

2534—HYDRAULIC PRESSES: (2) Anco—
1—300 ton, 14" dia. ram, 20" dia. plates, new gaskets & rings.
1—150 ton, 10" dia. ram, 20" dia. plates, 1000.00

2087—EXPELLER: Anderson "Red Lion", factory rebuilt, A-1 condition. \$4,800.00

1923—COOKERS: (2) Dupps 4 x 10', jacketed heads, 20 HP. mtr. & drive.
20 HP. mtr. & drive.
21—80.00 D RYER: Anco 5 x 16', flat heads, w/charging dome one end, 40 HP. mtr. \$2,500.00

2375—KETTLE: Lee, staniess steel, steam jtd., 50 gal. cap., 90.2t MWP, Stainless cover. \$ 225.00

2514—LARD ROLL: 3 x 6', 3 HP. gearhead mtr., w/picker trough. \$ 500.00

2514—LARD ROLL: \$ 500.00

Kill Floor & Cutting

2282—BELLY ROLLER: Anco #513, complete with
motor, A-I condition. \$ 750.00
2308—CATILE DEHORNER: Globe-Black #11023,
\$ 625.00

 Liquidators and Appraisers WRITE FOR FULL PARTICULARS 1631 S. Michigan Ave., Chicago 16, III. WAbash 2-5550

CLASSIFIED ADVERTISING

[Continued from page 551

POSITION WANTED

SALES MANAGEMENT
I HAVE THE BEST YEARS OF MY LIFE TO
OFFER—WHAT HAVE YOU?
College graduate (34) seeks position with progressive, independent packer. Intensive and diversified experience in sales and management.
Excellent references. W-127, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXECUTIVE-GENERAL MANAGER: Desires EXECUTIVE-GENERAL MANAGER: Desires change from pre-ent employment. College educated. Age 44. 23 years' experience with two employers. Complete working knowledge of all phases of operations to include slaughtering, processing, manufacturing, sales in all categories, costs, yields, formulation, procurement and labor relations. Experience at B.A.I. level. \$25,000 minimum salary. W.124, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: German background, with master certificate. Over 20 years' American practical experience in all operations. Familiar with all types of saurage making. Cost conscious, efficient and quality control. The last 10 years I worked successfully for a leading sausage manufacturer. W-128, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

YOUNG COLLEGE GRADUATE: With an agriculture chemistry and food technology background. Have two years' experience in re-earch. Desires a position in food or agriculture industry. W-125, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Experienced SAUSAGE SUPERINTENDENT: Experienced man available for west coast, south or southwest. Capable of handling from 50,000 lbs. to 100,000 lbs. operation per week. W-136, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

POSITION WANTED

BEEF KILLING FOREMAN: All around man experienced in running large and medium sized gangs, desires change. Best reference: W-126. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Age 36. Desires opportunity with aggressive packer in pork and beef operation. Will relocate. W-129, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

GENERAL MANAGER

S50,000 or MORE: Per annum, also participation in earnings, with an independent U. S. inspected meat packing company with several small packing plants and branch houses throughout the U. S. This is a challenge to a top-notch executive with all around PROVEN BUSINESS ABILITY. Knowledge of purchasing livestock, processing and above all, the ability to promote packaged goods sales. W-92, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER

EXPERIENCED: Smoked meat and aliced bacon manager for leading midwest independent packer. Need man capable of managing smoked meat and sliced bacon operation in excess of ¾ million pounds per week. Must have operation knowledge of sliced bacon department and ability to manage department and sell merchandise. State age, experience and salary expected in first letter. W-137, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Young man to be assistant plant manager in large hog slaughtering operation in the east. Must be familiar with all phases of hog slaughtering, cost control and personnel management. Excellent opportunity for ambitious young man. All replies strictly confidential. W-120, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

HELP WANTED

GENERAL MANAGER

MEDIUM SIZED: Plant in midwest needs man familiar with all operations. Must be able to handle all phases of the business. Excellent opertunity. Position is available immediately. Please send complete resume of education are experience. W-97, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RESIDENT SALESMAN: To handle top equi-ment line in New York, New Jersey, Pennay-vania and neighboring areas. Packinghouse re-perience es-ential. Salary commensurate win background and ability. Reply to Box W-56, TH NATIONAL PROVISIONER, 15 W. Huron & Chicago 10, III.

MEAT SALESMAN: To work in Chicago branchoure. Mu t be dependable. Good opportunity for the right men. W-131, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

BEEF FABRICATING SUPERVISOR: Experiens in selling, merchandising, packaging, costs. aleamen working retail stores and restaurant Will pay salary plus % of profit. W-130, TENATIONAL PROVISIONER, 15 W. Huron & Chicago 10, Ill.

INTERNATIONAL DIVISION: Of large American meat packer requires young man with some packinghouse experience and some knowledge of export and import routine. W-123, THE NATIONAL PROVISIONER, 15 W. Huron St., Chacago 10, Ill.

EXPERIENCED MAN: To assume full responsibility for production and sales in New York feterally inspected plant for boning and portice control meat operation. Write stating qualifications and financial arrangement desired. All replies confidential. W-110, THE NATIONAL PROVISIONER, 15 W. Huron St.,, Chicago 10, IL.

EXPERIENCED FOREMAN: For beef cating cleaning operation. EDWARD WAX CASING CO., 3559 S. Normal Ave., Chicago 9, Ill. Phone Oakland 4-1221.





HOG BUYERS EXCLUSIVELY

Geo. Hess Murray H. Watkins W. E. (Wally) Farrow

HESS, WATKINS, FARROW & COMPANY

Indianapolis Steck Yards • Indianapolis 21, Ind. Telephone: MElrose 7-5481

WESTERN BUYERS

LIVESTOCK BUYERS

Phone: Cypress 4-2411 ALGONA, IOWA WE BUY HOGS IN THE HEART OF THE CORN BELT 10 OFFICES TO SERVE YOU



SUPPLY CLEANING COMPOUNDS

You'll find them all listed in the "YELLOW PAGES" of the Moat Industry . . . starting on page 43

Guide for the Most Industry

A NATIONAL PROVISIONER PUBLICATION

o branch
portunity
AL PRO

10, III.

perienced
costs. 13
stauranta.
130, THE
uron St.,

American ith some mowledge THE NA-St., Chi-

responsi-York fed-d portion qualifica-d. All re-NAL PRO-10, III. ef casing SING CO., III. Phone

ANY Ind.

RS

ORN BELT

ANIES

16

dustry

CH 19, 195